Conway Springs Methodist Women's Cookbook

Recipes of Members

And Friends

1976

United Methodist Church

Conway Springs, Kansas

Jack Callaway, Minister

DEDICATED

TO

Y O U

All the good

cooks who have

contributed to this cookbook

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Our special thanks to Lesa Harper for the
original art work

For a Happy Life

Take a quantity of

Cheerfulness

and let it simmer without stopping. Put with

it a brimming basinful of

Kindness

Then add to it a full measure of

Thoughts for Other People

Mix into these a heaping tablespoonful of

Sympathy

Flavor with essence of

Charity

Stir well together and then carefully strain off

any grains of

Selfishness

Let the whole be served with a sauce of

Love and The Fruit of the Spirit

TABLE OF CONTENTS

BREADS.....1 - 14

CAKES AND FROSTINGS.....15 - 31

COOKIES.....32 - 43

DESSERTS AND CANDIES.....44 - 53

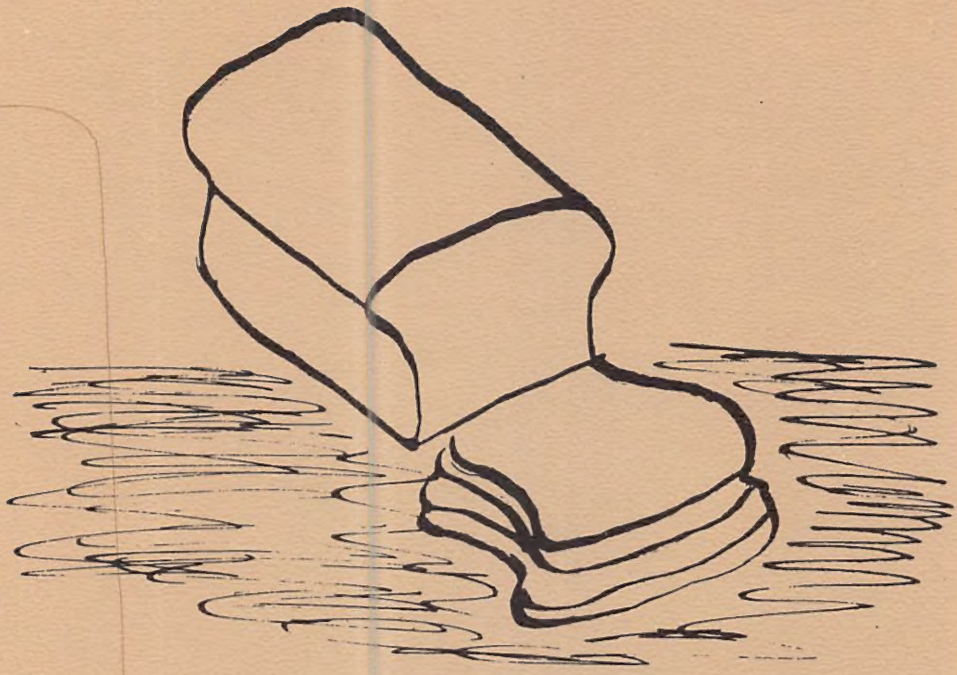
MEATS AND CASSEROLES.....54 - 67

PIES.....68 - 73

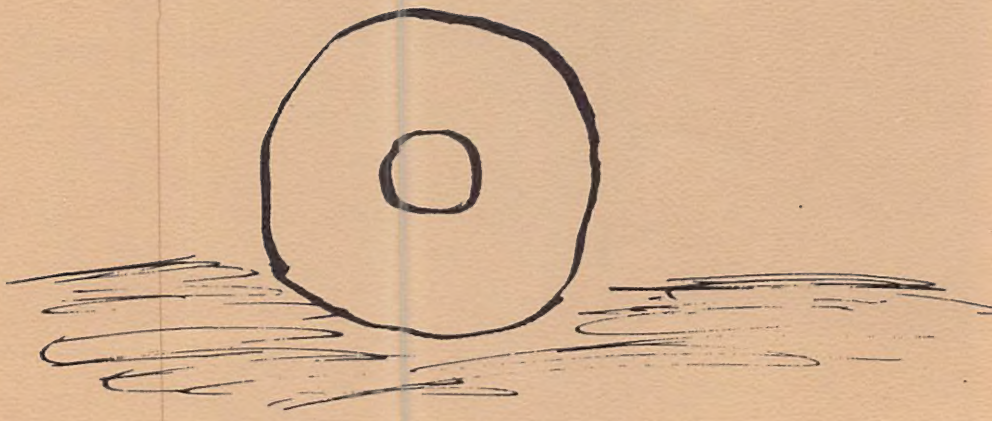
SALAD.....74 - 83

VEGETABLES.....84 - 89

BEVERAGES AND MISCELLANEOUS.....90 - 96



BREAD



KOLACHKY Betty Weber

¼ cup milk
1 cake compressed yeast
1 teaspoon sugar
1 tablespoon flour
½ cup butter
2 tablespoons sugar
1 teaspoon salt
3 egg yolks
1½ t. grated lemon peel
1 cup milk
4 cups sifted flour
1 egg white

Heat milk to lukewarm, soften yeast in milk. Add sugar and flour. Mix together to make sponge; cover and let rise. Soften butter; add sugar and salt; blend well. Add egg yolks one at a time to creamed butter and sugar mixture; stir well after each addition. Add grated lemon peel.

Scald the cup of milk; then cool to lukewarm. Add sponge and 1 cup of flour. Add to creamed butter and sugar mixture; stir in remainder of flour to make soft dough.

Beat egg white to soft peak stage and fold into dough. This will be a soft dough; add a little more flour if necessary so dough will not be too sticky. Knead lightly on floured board.

Place dough in greased dish. Cover and let rise until double in bulk; knead down. Pinch off balls about the size of a walnut; place on lightly greased cookie sheet. Let rise until light.

Press down the centers with thumb to make a cavity for the fruit filling. Fill center cavity with 1 teaspoon fruit filling or jam. Brush with melted butter and sprinkle with chopped nuts. Bake in 400° oven 12-15 minutes. When cool sprinkle with powdered sugar. Approximately 30 buns.

"Give us this day our daily bread."

WHOLE WHEAT BREAD — Hazel Matthews

2 cakes yeast
4 cups warm water
1 cup sugar
1 cup crisco
4 teaspoons salt

Place yeast in ½ cup warm water. Mix water, sugar, crisco, salt, with 4 cups of whole wheat flour. Mix good. Add yeast mixture and then white flour to make stiff dough.

Work well and place in a warm oven covered with foil to rise (I heat oven to 200° and turn off oven).

Work down once and the second time make into loaves. Let rise and bake.

FRESH APPLE MUFFINS — Arvilla Stinson

1 egg
1 cup milk
¼ cup melted shortening
2/3 cup sugar
½ teaspoon salt
1 cup unpeeled, chopped apples
¼ teasp. cinnamon
1 teasp. lemon juice
¼ teasp. vanilla
2 cups unsifted flour
3 teasp. baking powder

Beat egg. Stir in milk, sugar, salt, shortening, cinnamon, lemon juice, and vanilla.

Sift together flour, baking powder. Stir into milk mixture just until blended. Do not overmix. Fold in apples. Fill greased muffin cups 2/3 full. Bake at 400° about 20 minutes, or until brown.

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Don't say the thing is impossible,
The chances are you'll rue it,
Because some fool who doesn't know
Will come along and do it!

SOUTHERN GAL BISCUITS — Aura McIntosh

2 cups sifted flour
4 teaspoons baking powder
½ teaspoon cream of tarter
½ teaspoon salt
2 tablespoons sugar
½ cup shortening
1 egg, unbeaten
2/3 cup milk

Sift flour, baking powder, salt, sugar, cream of tarter into bowl. Add the shortening to the flour mixture and blend together until of cornmeal like constistency.

Pour milk into flour mixture slowly. Add the egg. Stir to a stiff dough. Knead five times. Roll into ½" thickness. Cut with 1½" cutter. Bake on cookie sheet for 10 to 15 minutes at 450°.

BROWN BREAD — Thelma Alloway

3 cups milk
1 cup white syrup
2 tablespoons soda
1 tablespoon baking powder
2 cups graham flour
1 cup yellow cornmeal
1 teaspoon salt

This will make 5 loaves in 1# coffee cans. Mix sugar, soda, baking powder, salt, flour, cornmeal, add strup and milk. Mix well.

Grease cans and fill each one ½ full. Place in a pan. Cover each with the coffee can plastic lid and steam 1½ hours.

NUT BREAD — Aunt Anna

4 cups flour
4 tsp. baking powder
1 cup sugar
½ tsp. salt
2 eggs
1 cup milk
1 cup nut meats (chopped)

Sift dry ingredients together. Add other ingredients. Let raise in pans 15-20 minutes. Bake in very slow oven.

BREAD STARTER Thelma Alloway

3 large potatoes (or 4 small ones)
1 cup granulated sugar
½ cup salt
2 cakes yeast

Boil potatoes until tender, drain and mash fine through a strainer to remove all lumps. Add sugar, salt, and yeast (which has been dissolved in a little lukewarm water).

Stir all together thoroughly in an earthen crock and add 2 quarts lukewarm water. Do this at noon, cover and let stand overnight.

Next morning take out a generous pint of the liquid and put in a glass jar with cover adjusted loosely. Set in a cool place to serve as your next starter, but don't refrigerate as this will kill the yeast.

BREAD from starter
3¼ cups liquid yeast
3 tablespoons fat
5 tablespoons sugar
3/4 quart flour

Pour yeast mix in a stone crock for about ½ hour in a pan of warm water to bring it to about 82°. Add the sugar, fat, and gradually stir in flour. The exact quantity of flour required for a given quantity of liquid differs according to the absorption of the flour.

If bread is baked twice a week or oftener and the starter is cared for properly, there should be no trouble with spoilage.

The bread needs to rise but once. Let it double in size in the dough. Punch down and divide into loaves. Let the loaves rise in the pans to double the size of the dough.

Bake at 350° for 50-60 minutes. When done turn out on rack and cool.

CINNAMON ROLLS....from starter Thelma Alloway

1 cup yeast
1 c. lukewarm water
3 tablesp. sugar
4 c. sifted flour
1½ tsp. salt
1 unbeaten egg
¼ c. melted shortening
2 tablespoons melted butter

Soften yeast, water and sugar in a large bowl. Let stand 3 or 5 minutes. Stir in 1 cup sifted flour with 1½ teaspoon salt. Beat until smooth, add unbeaten egg, melted butter or shortening and beat well. Blend in 3 cups additional sifted flour gradually to form a soft dough.

Cover and let rise in a warm place about 1½ hour. Knead dough 4 or 5 times on well floured board. Roll out to a 21x9" rectangle shape and brush with butter melted and spread with cinnamon filling.

Cinnamon Filling:
1½ tsp. cinnamon
2/3 cup brown sugar
2 cups dates, cut

Mix all ingredients together in bowl, sprinkle over the dough. Cut in 1½" lengths and place cut side down in a cake pan which has been greased. Let rise 45 minutes, bake 30-35 minutes at 350°.

While still warm ice with powdered sugar and chopped nuts.

CARROT BREAD Marie Creed

3 eggs
2 cups sugar
1 cup nuts
1½ c. shortening
2 c. grated carrots
3 tsp. vanilla
1 small can crushed pineapple

Beat until smooth. Add dry ingredients:
3 cups flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. soda

Mix well. Bake 45 min. at 325°, longer if needed. Bake in 1 pound coffee can which has been well greased and floured. Makes 3 - one pound cans.

ZUCCHINI-OKRA LOAF Zelda Cranmer

The squash and okra are first sliced and seasoned with orengano and pepper. Tomato juice is added. Liquid ingredients are added all at once to the dry ones.

3 cups self-rising flour
¼ cup sugar
1 teasp. oregano
¼ teasp. pepper
3 eggs, beaten
3/4 c. tomato juice
½ cup milk
¼ cup oil
½ cup peeled, diced zucchini
½ c. sliced fresh okra

Stir together dry ingredients. Blend eggs, tomato juice, milk and oil. Stir in zucchini and okra. Add liquid all at once to flour mixture. Stir only until flour is moistened.

Pour into greased 4½x8½" loaf pan. Bake in 375° oven 65-75 minutes, or until done. Cool 15 minutes before removing from pan. Cool completely before slicing.

SUGAR BUN ROLLS Opal Wise

1 c. hot potato water
1 teaspoon salt
½ c. shortening
¼ cup sugar
2 pkgs. yeast (red star)
½ c. luke warm water
2 eggs, well beaten
5 cups sifted flour

Drain water from boiled potatoes. Add salt, shortening and the ¼ c. sugar. Cool to luke warm.

Sissolve yeast in the ½ cup warm water, add to potato water mixture. Add eggs & flour and knead to smooth dough. Cover in greased bowl and let rise to double in size. Make in clover leaf rolls the size of walnuts. Put 3 in greased muffin pans. When double in size, bake 15 min. in 375° oven.

CINNAMON ROLLS — Marie Pennick

2/3 cup sugar
2 cups milk
½ c. shortening
2 eggs
1 tablespoon salt
1 cake yeast
flour to make a soft dough.

Scald milk, add sugar, salt, shortening and cool to lukewarm. Add yeast dissolved in ¼ cup water. Add beaten eggs, stir in flour until dough does not stick to bowl. Let rise until double in bulk.

Turn onto floured board and roll in shape of rectangle 1¼" thick. Spread with sugar moistened with cream. Sprinkle with cinnamon, roll and slice ½" thick.

Place in greased pan and let rise. Before spacing in oven spread with thick cream and bake in moderate oven 20-25 minutes.

Dough keeps well in refrigerator.

FRENCH BREAKFAST PUFFS — Christina C. Bennett

½ cup sugar
1/3 cup shortening
1 egg
1½ cup flour
1½ teasp. baking pwd.
½ teaspoon salt
¼ t. ground nutmeg
½ cup milk
½ cup sugar
1 teasp. cinnamon
6 tablespoons butter

First cream sugar, shortening and egg. Sift flour, baking pwd., salt and nutmeg. Add to creamed mixture alternately with milk, beating well after each addition. Fill 12 muffin tins 2/3 full. Bake at 350° for 20-25 minutes.

Combine remaining sugar and cinnamon. Dip muffins immediately from oven in butter, then in cinnamon - sugar mixture. Serve warm.

NO SLICE WHITE BREAD — Della K. Cranmer

5½ c. sifted flour	1½ c. water
1 pkg. dry yeast	1 cup milk
3 tablespoons sugar	3 tablespoons veg. oil
2 teaspoons salt	½ stick margarine or butter

Mix 2 cups flour, yeast, sugar, and salt in large bowl. Heat water, milk,oil in small pan until very warm to the touch (not scalding). Add to flour mixture.

Beat with electric mixer at med. speed 2 min Blend in 3/4 c. more flour at low speed, then beat at high speed 3 minutes. Stir in remaining flour to make soft dough.

Turn on lightly floured board & knead until smooth and elastic, about 10 min. Use as much flour as needed to keep dough from sticking. Place in greased large bowl, turn to coat all over with shortening. Let rise for 1½ hour or until double.

Divide dough in half and knead each half several times. Roll out each half to 16x8" in rectangle. Roll up firmly, from short side, jelly roll fashion. Cut roll in 12 slices. Brush each slice with melted butter. Stack slices to reshape as loaf in greased loaf pan, 8½x4½x2½. (Turn loaf pan on short side and rest against back of counter for ease of stacking slices in pan.) Let rise in warm place one hour (or doubled in bulk).

Bake in hot oven (400°) for 30 minutes or until golden and loaves give a hollow sound when tapped. Remove from pans to wire racks and cool. Makes two loaves. Slices pull apart for easy serving.

Some hae meat, that canna' eat,
And some would eat, that want it;
But we hae meat, and we can eat,
Sae let the Lord be thankit.

FRESH APPLE LOAF

Genevieve Beal

1¼ cup salad oil
3 eggs
2 teaspoons vanilla
2 cups sugar
3 cups flour-sifted
1½ teasp. soda
1 teasp. salt
3 c. chopped apples
1 c. nuts, chopped
½ c. chopped dates (optional)

Mix salad oil and sugar well, add eggs, 1 at a time and continue beating. Add vanilla. Sift flour, salt, and soda, add alternately with apples. Fold in nuts and dates (mixed with small amount of flour).

Bake at 350° until raised, then 300° until done. Makes two loaves.

DIABETIC ORANGE DATE BREAD

Arlene Riggs

½ c. margarine or shortening
4 eggs, beaten
1 c. orange juice
1 c. water
4 teaspoons Sucaryl solution
2 teaspoons baking powder
4 cups flour, sifted
1 teaspoon baking soda
1 teaspoon salt
½ cup pecans, chopped
20 dates cut into small pieces

Cream margarine and add eggs, orange juice, water and Sucaryl solution. Add remaining ingredients, beating thoroughly.

Pour into greased loaf pans and let stand 20 minutes before baking. Bake 55 minutes in a 350° oven. Makes 2 loaves.

One loaf makes 18 slices. One slice equals one bread exchange, 1 fat exchange and about ½ fruit exchange.

WHOLE WHEAT OATMEAL BREAD — Thelma Alloway

2¼ cup milk
¼ cup butter
1 teaspoon salt
2½ to 3 c. flour
¼ cup firmly packed brown sugar
2 c. whole wheat flour
2 pkgs. dry yeast
2 c. oatmeal (uncooked)
2/3 c. wheat germ

Heat milk, butter, salt, and sugar to lukewarm. Pour into large mixer bowl. Add 1 c. flour and 1 cup whole wheat flour, beat 2 minutes at medium speed. Add remaining whole wheat flour and yeast & wheat germ. Beat 2 minutes at med. speed.

Stir in oats and add enough additional flour to make a soft dough. Knead on floured board until smooth. Round dough into a ball. Put in a greased bowl . Cover and let rise until double in size.

Punch dough down and shape into 2 large loaves. Place in a loaf pan 8½x4½ or 4½x2 3/4. Let rise in warm place until nearly double in size. Bake in moderate oven (375°) 45 minutes for large loaves or 30 minutes for miniature loaves. Remove from pans 7 cool.

(Makes 2 large loaves or 8 miniature loaves.)

QUICK COFFEE CAKE — Anita Busch

2 cups flour
2 tsps. baking pwd.
½ cup sugar
6 tablespoons butter
1 egg, well beaten
½ cup milk
1 tsp. vanilla

Mix and bake.

Mix confectiners sugar, cinnamon to flavor, butter and milk. Stir thoroughly and spread on top of coffee cake.

ZUCCHINI BREAD — Jan Girard

2 cups sugar
1 cup oil
3 eggs
.....
2 cups raw shredded or finely chopped squash--(peel and all) + 1 teaspoon vanilla
3 cups flour
1 teaspoon soda
1 teaspoon salt
½ teaspoon baking pwd.
1 teaspoon ginger
1/8 teaspoon cloves
1 teaspoon cinnamon
1 cup nuts

Mix sugar, oil, and eggs. Add the 2 cups zucchini and 1 teaspoon vanilla. Then add the dry ingredients. Bake in greased loaf pan 350° about an hour or more. Makes 2 loaves. Freezes well.

BANANA NUT BREAD — Anita Busch

¼ cup soft shortening
3/4 cup sugar
1 egg
2/3 cup mashed bananas (about 2)
3 tablespoons sour milk (or buttermilk)
½ tsp. baking powder
½ tsp. soda
¼ tsp. salt
2 cups flour

Mix together the shortening and sugar. Beat in 1 egg. Stir in bananas and buttermilk. Sift dry ingredients and add. (add the ½ cup nuts)

Line a greased 5x10x3 pan with 2 thicknesses plain paper; grease paper. Pour in batter and bake about 1 hour in 350° oven.

Every story has three sides, yours, mine, and the facts.

SPOON BREAD — Edna Kimple

¼ cup sugar
4 teaspoons salt
¼ cup crisco
4 cups boiling water

Combine these and let cool to 115° or lukewarm.

In another bowl combine:

1 cup warm water
4 cakes dry yeast
1½ tablespoon sugar

Let yeast work till other is lukewarm. Add 12 cups sifted flour. Work down with spoon every 8-10 minutes for 4 or 5 times.

Divide in 4 balls and let rise 10 minutes. Roll out each ball like jelly roll. Then roll up into long rolls. Put on greased cookie sheet and let rise 1-2 hours. Bake at 400° for 25-30 min.

Brush with butter when you take it from the oven. May be used for dinner rolls, but always roll out dough before letting dough rise into finished product.

PINEAPPLE CHEESE BREAD — Fredda Little

2 cups flour
3/4 cup sugar
3 teaspoons baking pwd.
½ teaspoon soda
1 teaspoon salt
½ cup nuts
1 egg
1 cup crushed pineapple
2 tablespoons melted shortening
3/4 cup sharp cheese, grated

Sift together flour, sugar, baking pwd., soda, salt. Stir crushed pineapple into lightly beaten egg. Add dry ingredients. Stir until all is moistened, stir in cheese and nuts. Bake at 350° for about one hour.

DINNER ROLLS or
CINNAMON ROLLS

Anne Burgess

1 stick oleo
2 cups milk (or potato water)
½ cup sugar
½ teaspoon salt

Bring to a boil. COOL--to temperature needed to activate dry yeast.

ADD:
1 package dried yeast
1 teaspoon baking powder
½ teaspoon soda
4-5 cups flour (don't make dough to dry or stiff)

Refrigerate overnight, punching down if necessary. (Further kneading not needed).

Roll out dough on floured surface. Coat with melted butter. Cut into pie triangles and roll each triangle up from the large end. Place on a cookie sheet and let rise until double in size. Bake at 350° about 25 minutes. Yield-1 large cookie sheet full.

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The same recipe is what I use to make cinnamon rolls. Do everything as for dinner rolls,.but before cutting triangles, sprinkle buttered dough with cinnamon until quite dark, then sprinkle with sugar until covered.

Roll the entire piece of dough up and cut in slices. Place in well buttered cake pan (or 2x9" pie tins), let rise and bake as above.

WAFFLES OR PANCAKES

Bethel Dickson

2 eggs, beaten
2 cups sour milk (or sweet milk + tsp. vinegar)
1 teaspoon soda
2 teaspoons baking powder
salt
6 tablespoons oil
flour for batter

BREAD — Opal Wise

½ cup sugar
1 tablespoon salt
4 tablespoons crisco
3 teaspoons yeast (I use Red Star dry yeast)
This is a natural product, No preservatives added and comes in a 4 oz. jar.
4 cups warm water
13 cups flour (I use unbleached flour from Oxford)

Cream sugar, salt, and crisco. Add water, 2 cups flour. I add dry yeast and stir in 10 cups of the flour, then put on floured bread board and knead in the rest of flour a little at a time until dough is stiff and will not stick to board after flour is all used.

Put in greased bowl, let rise 1½ hours. Work down and let rest 45 minutes. Work down and let rest 30 minutes. Cut in ¼'s on floured board making 4 loaves.

I bake mine in roaster, let rise 1 hour. Bake 1 hour in oven 375°. You can bake in loaf pan if you desire.

FRENCH ONION BREAD — Zelda Crammer

2 cakes yeast in ½ c. warm water
2 tablespoons crisco
1 pkg. dry onion soup
1½ cup hot water
5½ to 6 c. sifted flour
3 tablespoons sugar
2 teaspoons salt

Soften yeast in ½ cup water. To the 1½ c. hot water stir in onion soup, salt, sugar, crisco, let cool.

Add yeast and flour. Knead about 5 minutes. Let rise until double--about 1½ hours. Punch down. Let rise ½ hour, then shape into 2 loaves.

Let rise 1 hour at bake at 375° for 35-40 minutes.

CAKES & FROSTINGS

LEMON CHEESE CAKE Judy Harper

1 large package (8 oz.) cream cheese

Stir until very soft and blend in ½ cup milk until smooth.

Add 1½ cup milk and 1 package instant lemon pudding mix. Beat slowly with egg beater for one minute.

Pour at once into cooled baked 9" graham cracker crust. Chill. Pour 1 can cherry pie filling over top. Return to refrigerator until served.

PUMPKIN CAKE ROLL Elma Gray

Beat 3 eggs on high speed of mixer for 5 minutes; gradually beat in 1 cup sugar. Stir in 1 cup pumpkin and 1 teaspoon lemon juice.

Stir together:

3/4 cup flour
1 teaspoon baking powder
1 teaspoon pumpkin pie spice
½ teaspoon salt

Fold into pumpkin. Spread in well greased and floured 15x10x1 pan. Top with 1 cup finely chopped walnuts. Bake at 375° for 15 minutes.

Turn out on towel sprinkled with powdered sugar. Starting at narrow end, roll towel and cake together; cool. Unroll.

FILLING:

1 cup powdered sugar
2 - 3 oz. packages cream cheese
4 tablespoons butter or oleo
½ teaspoon vanilla

Beat until smooth. Spread over cake; roll. Chill.

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If success turns your head, you are facing in the wrong direction.

NEVER FAIL CUP CAKES — Mae Needham

In large mixing bowl use the following ingredients as they are listed, then beat good.

1 egg
1 stick oleo
1½ cup flour
3 heaping tablespoons cocoa
½ teaspoon salt
½ cup sour milk
1 teaspoon soda
1 teaspoon vanilla
1 cup sugar
½ cup boiling water

Bake in oven 325° for 12 to 15 minutes or until done. This will make a large layer cake using 9x9x2 pan. Bake at 350° for 30 minutes or until done.

CARROT CAKE — Pat Solter

2 cups flour	2 teaspoons baking pwdr.
2 cups sugar	2 teaspoons soda
3 cups grated carrots	2 teaspoons cinnamon
1½ cup wesson oil	4 eggs
1 cup chopped pecans	dash of salt

Sift flour, soda, baking powder, salt and cinnamon in separate bowl. Mix well sugar and oil, add grated carrots and beat well. Add one egg at a time and beat. Mix with dry ingredients then add pecans. Bake at 350°.

ICING

8 oz. cream cheese
½ stick butter
2 teaspoons vanilla
1 lb. box of powdered sugar

Mix. If too thick add a little cream.

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Pray for a good harvest but continue to hoe.

CHOCOLATE SHEET CAKE Verla Kimple

2 cups flour-2 cups sugar- Mix together
In a sauce pan mix:
1 stick oleo
½ cup shortening (wesson oil)
2 tablespoons cocoa
1 cup water

Bring to a boil and pour over sugar and flour. Stir well to this mixture and add:
½ cup buttermilk (you can use milk and add 1 teasp. vinegar)
1 teaspoon soda
2 teaspoons cinnamon
¼ teaspoon salt
1 teaspoon vanilla
2 eggs

Beat well. Bake 20 minutes at 350° in an 18x21x1 pan.

ICING

Start 5 minutes before cake is done. Melt and bring only to a boil:
1 stick oleo
4 tablespoons cocoa
1 teaspoon vanilla
6 tablespoons milk

Add 1 cup nuts and 1 lb. box powdered sugar. Put on cake while cake and icing is hot.

QUICK CHOCOLATE CAKE Larry Patterson

1 rounded cup flour
1 teaspoon vanilla
1 rounded tablespoon cocoa
1 scant cup sugar
2 eggs
1 teaspoon soda
1 cup sour cream

Mix all ingredients together. Pour into greased and floured oblong pan and bake in 350° oven for 20-30 minutes or until cake is done.

MISSISSIPPI MUD CAKE — Vera Riggs

2 sticks oleo
2 cups sugar
1½ cup flour
4 eggs
2 tablespoons cocoa
1 teaspoon vanilla
1 1/3 cup cocoanut
1 1/3 cup chopped pecans

Cream oleo and sugar well, add eggs one at a time beating well after each one. Add flour and cocoa which has been sifted together, fold in cocoanut and pecans, and vanilla.

Bake in a well greased and floured 9x13" pan at 350° for 35 minutes. As soon as cake is taken from oven, cover with large size jar of marshmallow cream. Cool and ice.

ICING

1 box powdered sugar
1 stick oleo
½ cup cocoa
½ cup evaporated milk
1 teaspoon vanilla

Mix all ingredients well and ice cake.

ITALIAN CREAM CAKE — Maxine Wolfe

1 stick margarine
½ c. vegetable shortening
2 cups sugar
5 eggs
1 teaspoon soda
2 cups flour
1 cup buttermilk
1 teaspoon vanilla
1 teasp. almond extract
1 small can angel flake coconut
1 cup chopped nuts

Cream margarine, sugar and shortening. Add eggs and beat well with shortening mixture. Combine flour and soda and add to creamed mixture alternately with buttermilk. Add extracts, coconut and nuts. May use 3 - 8" cake pans or large flat pan. Bake at 350° for about 25 minutes.

ICING

1 8 oz. pkg. cream cheese
½ stick margarine
1 box powdered sugar
½ teasp. almond extract
nuts & coconut (if desired)

Beat cream cheese & oleo until smooth. Add extract and beat until smooth.

CHEESE CAKE — Anne Burgess

Crust:
2½ cups graham crackers
1 stick oleo
½ cup sugar

Blend together then put 2/3 mix into a large cake pan. Save 1/3 to sprinkle on top later.

FILLING:
1 pkg. lemon jello — 1-8oz. pkg. cream cheese
1 cup evaporated milk — 2 Tablespoons lemon juice
3/4 cup sugar

Dissolve jello in 2 cups water. Chill until thick. Soften cream cheese: add 2 tablespoons lemon juice and 3/4 cup sugar. Mix well.

In a separate bowl, whip 1 cup milk until whipped cream consistency. Mix all the above with the semi-set jello. Pour on the graham cracker crust, sprinkle with remaining crust mixture and refrigerate overnight. This is a large recipe.

FRESH APPLE CAKE — Maxine Martin

1 cup sugar
¼ cup butter
1 egg

Cream butter and sugar and add egg.

Sift together the following ingredients:
1 cup flour — ¼ teaspoon nutmeg
1 teaspoon soda — ¼ teaspoon salt
1 teaspoon cinnamon

Add 2 cups grated apples and 1 cup nuts. Bake at 350° for 45 minutes.

Let others share your sunny days
And you will find it true,
That others will be gald to share
The rainy days with you.

SNOWBALL CAKE Anita Busch

2 pkgs. Knox unflavored gelatin
4 tablespoons cold water
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2 cups hot water
1 #2 can crushed pineapple
¼ teaspoon salt
1 cup sugar
1 tablespoon lemon juice

Dissolve gelatin in 4 tablespoons cold water. Add 2 cups hot water and stir to dissolve. Add pineapple, salt, sugar and lemon juice. Mix and refrigerate until mushy.

Whip 2 envelopes Dream Whip. Add to chilled mixture.

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Take one large angelfood cake (remove brown from outside). Cut cake in 1" cubes. Put a layer of cake cubes on bottom of 9x13" pan. Pour some of the chilled mixture over this. Mis rest of cake into remaining mixture and pour into pan.

Let chill overnight. Just before serving, whip another package Dream Whip and spread over cake, pineapple, gelatin mixture and sprinkle flaked coconut over top.

FRUIT COCKTAIL CAKE Betty Weber

1 stick melted butter
1 cup white sugar
1 teaspoon soda
1 egg
1½ cup flour
1 can fruit cocktail (303 size)
1/8 teaspoon salt

Mix together; pour into greased and floured pan.

Topping:

1 cup chopped nuts and 1 cup brown sugar, mixed. Sprinkle over top of batter. Bake 45 minutes at 350°. (325° if in pyrex dish)

Serve with whipped topping if desired.

BANANA SPLIT CAKE — Diana Grimm

2 cups graham cracker crumbs
½ cup margarine, melted
1 cup margarine, room temperature
2 cups powdered sugar
2 eggs
4 bananas, sliced thin
2 cups crushed pineapple, drained
1 carton (9 oz.) Cool Whip
1 cup chopped nuts

Mix together graham cracker crumbs & ½ cup melted margarine. Firmly press in bottom of 13x9 pan. In large mixing bowl mix together 1 cup margarine, powdered sugar and eggs. Mix 15 minutes; spread mixture over graham cracker crumbs. Place sliced bananas over mixture. Spread pineapple over bananas. Spread Cool Whip over pineapple. Top with nuts & maraschino cherries. Refrigerate overnight. Cut in squares.

PINEAPPLE SHEET CAKE — Vickie Holland

2 cups flour
2 cups sugar
2 teaspoons soda
2 eggs
one 16oz. can crushed pineapple
nuts

Mix together and bake in sheet pan at 350° for 15-20 minutes.

ICING
4 oz. cream cheese (softened)
½ stick oleo
2 or 2½ cups powdered sugar
1 teaspoon vanilla

Beat until smooth and creamy. Ice while cake is warm.

MAYONNAISE CAKE Gwendolyn Chitwood

1 cup mayonnaise
1 cup boiling water
Mix in a mixing bowl. Let cool and add:
2 cups of flour
1½ teaspoon soda
4 tablespoons of cocoa
1 cup of sugar
Sift all together. After water is cool add to liquid. Beat for 2 minutes and add 1 teaspoon vanilla and ½ cup of nut meats or raisins if desired. Bake at 350° for 30-35 minutes.

ITALIAN PECAN CAKE Anne Burgess

½ cup shortening
1 stick oleo
2 cups sugar
Add 5 egg yolks, beating after each addition.
Add:
1 cup buttermilk 1-1½ cup coconut
1 teaspoon soda 1 cup chopped nuts
2 cups flour
Beat 5 egg whites and fold in last. Bake in 350° oven. Can be made as a 3-layer cake or a sheet cake.
FROSTING
cream until smooth:
1 stick oleo
8 oz. cream cheese
1 lb. powdered sugar
1 teaspoon vanilla
1 cup chopped pecans (optional)
Frost cake when it is cool.

.....

A friend is a present you give yourself.

GERMAN APPLE CAKE — Esther Francis

2 eggs
2 cups flour, sifted
2 teaspoons cinnamon (if desired)
1 teaspoon soda
1 teaspoon baking pwd.
4 cups thinly sliced fresh apples
1 teaspoon vanilla
2 cups sugar
1 cup salad oil
½ to 1 cup english walnut (chopped)
1 teaspoon salt

Beat eggs lightly with a fork then mix all ingredients with a spoon into the eggs (do not use a mixer). Batter will be thick. Spread in a greased and floured 13x9x2" pan. Bake at 350° for 45 to 60 minutes.

ICING

2 small packages Philadelphia cream cheese
3 tablespoons melted butter
1 tablespoon vanilla
1½ cups powdered sugar

Combine and spread on cake and cool.

BANANA CRUNCH CAKE — Diana Grimm

5 tablespoons butter
1 package coconut pecan frosting mix
1 cup rolled oats
1 cup dairy sour cream
4 eggs
2 large ripe bananas
1 package yellow cake mix

Melt butter, stir in frosting mix & rolled oats. Mix until crumbly; set aside. In large bowl, blend sour cream, eggs & bananas until smooth. Add cake mix; blend for 2 minutes with mixer. Pour 1/3 of mixture into greased & floured 10" tube pan. Sprinkle with 1/3 of crumb mixture. Repeat twice, ending with crumb mixture. Bake 50-60 min. in 350° until inserted toothpick comes out clean. Cool upright in pan for 15 min. Remove from pan & turn so crumb mix. is on top. Coconut almond frosting mix may be used.

PUMPKIN CAKE — Maxine Martin

1 package cake mix (white or yellow)
Mix cake mix with:
½ cup melted butter
1 egg (reserve 1 cup)
Spread in cake pan.
Mix:
3 cups pumpkin
2½ teaspoons pumpkin spice
2/3 cup canned milk
¼ cup brown sugar
2 eggs
Pour over cake mix.
TOPPING:
1 cup cake mix
¼ cup melted butter
¼ cup white sugar
This topping is to be added before baking.
Bake at 350° for 45-50 minutes.

APPLESAUCE CAKE — Betty Weber

2 cups cold apple sauce
1 cup raisins or ½ cup raisins and ½ cup nutmeats
½ cup shortening
1½ cup sugar
1½ teaspoon soda, dissolved in warm water
1 heaping teaspoon baking powder
1 heaping teaspoon powdered cloves
1 heaping teaspoon cinnamon
1 teaspoon vanilla
1 teaspoon salt
3 cups flour
Cream shortening and sugar. Add applesauce. Add soda.
Sift dry ingredients together and add to above. Add vanilla, nuts, and raisins. Bake fruit cake in medium oven.

BANANA SPLIT CAKE — Edna Kimple

1 package graham crackers
5 tablespoons margarine

Make crust and put in 13x9" pan.

Cream and beat 10 minutes in electric mixer the following:

1 cup margarine
1 pound powdered sugar
2 egg whites, unbeaten
1½ teaspoon vanilla

Pour over crust. Slice 4 or 5 bananas over this. Add 1 - 16 oz. can drained (crushed) pineapple. Spread a 9 oz. carton Kool Whip over the mixture and sprinkle with pecans.

Put on a lid and chill 5 hours. May be kept over night.

SPICE COFFEE CAKE — Lucy "Lee" Knutsen

3 cups flour
2 cups sugar
3/4 cup shortening
½ teaspoon each--cloves, cinnamon and nutmeg

Blend above ingredients together. Save 3/4 cup of mixture for topping.

With remainder of mixture add:

½ teaspoon salt
2 teaspoons soda
2 cups buttermilk
½ - 1 cup raisins, nuts or dried fruit.

Mix salt and soda with buttermilk. Combine thoroughly. Bake in large loaf pan at 350° for one hour.

.....

Before you flare up at anyone's faults,
take time to count ten of your own.

EASY CHOCOLATE CAKE — Marie Pennick

Combine the following:

2 cups flour
2 cups sugar
½ cup cocoa
½ cup shortening
½ cup cold water
1 teaspoon red food color
½ teaspoon salt
1 tablespoon vanilla

Mix for 2 minutes, then add 1 teaspoon soda to 1 cup boiling water. Add this to all the other ingredients and mix well. Bake in 9x13" pan for 40 minutes at 350°.

ICE BOX CAKE — Jan Girard

3/4 cup sugar
½ cup oleo

Cream sugar and oleo and add:

1 beaten egg yolk
1 can crushed drained pineapple
3 bananas, mashed
½ cup chopped nuts
1 pound box vanilla wafers crushed

Place above in pan alternately, wafers and mixture. Top with strawberry jello that has started to set. Sprinkle slightly with wafers. Put into refrigerator to finish setting.

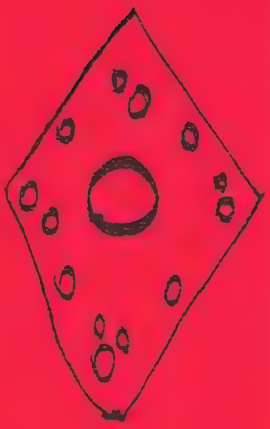
CARROT CAKE — Maxine Martin

2 cups flour
2 teaspoons cinnamon
1 teaspoon baking pwd.
1 teaspoon salt
3 cups grated carrots
2 cups sugar
4 eggs
1½ cup oil
1 cup nuts

Bake at 350° for 25 minutes in layer pans.

FROSTING:

¼ pound butter
powdered sugar
vanilla and nuts
1 - 8 oz. pkg. cream cheese



COOKIES

HONEY CAKE — Betty Weber

½ cup shortening
1 cup strained honey
½ teaspoon salt
1 egg, well beaten
½ cup sour milk
2 cups flour
1 teaspoon baking powder
½ teaspoon cinnamon

Cream shortening. Add honey and egg. Sift flour, measure, and sift with baking powder, salt, and cinnamon. Add alternately with milk to first mixture. Mix thoroughly.

Pour into shallow, well-oiled pan. Bake in moderate oven. 375° for 50 minutes.

BANANA CAKE — Anita Busch

½ cup shortening
1½ cup sugar
2 eggs
¼ cup sour milk
3/4 teaspoon soda
2 cups flour
½ teaspoon salt
½ teasp. baking powder
1 teaspoon vanilla
1 cup mashed bananas

Cream shortening and sugar. Add 2 well beaten eggs. Mix and add sour milk, soda. Sift dry ingredients together and add vanilla and mashed bananas.

Serve with 1 cup whipped cream and sliced bananas or ice cream as desired.

"A home without a cookie jar
Is not the home for me;
A home without a cookie jar
I never hope to see."

MOCK WHIP CREAM FROSTING

Esther Francis

2 tablespoons flour
½ cup milk
...
¼ cup butter or oleo
¼ cup Crisco
1 cup powdered sugar

Stir flour and milk together, cook until thickened. Cool.

Beat on medium speed the oleo and Crisco. Add 1 cup powdered sugar and beat 4 more minutes.

Add cooled flour mixture and beat another 4 minutes. Add vanilla and coloring if desired. More sugar may be added if necessary.

Keeps in refrigerator several days.

BROILED CAKE TOPPING

Betty Weber

5 tablespoons brown sugar
2 tablespoons cream
5 tablespoons melted butter
½ cup chopped nuts
½ cup shredded coconut

Mix together and spread over the top of cooled cake. Set the cake pan on top of the broiler flame. Broil slowly until cake topping is toasty brown. Remove from broiler, cool and cut cake in pan.

WAFFLE OR PANCAKE SIRUP

Bethel Dickson

1 pkg. gelatin (I use blackberry)
1 c. sugar
2 tablespoons cornstarch 1 cup water

Bring to a good boil to thicken. Serve while hot.

Other flavors may be used.

CHOCOLATE HOT SAUCE

Marie Pennick

This is a good sauce for topping of unfrosted chocolate cake.

1 cup sugar
1½ tablespoons cocoa
2 tablespoons cornstarch
1 3/4 cup water
dash of salt

Mix all together. Put on heat, stir constantly. Add 1 teaspoon vanilla when thick. To keep warm, put in top of double boiler.

POTATO CAKE

Thelma Showman

2 cups sugar
1 cup butter
4 eggs
2½ cups flour
½ teaspoon cloves
5 teaspoons baking powder
3/4 teaspoon salt
1 cup mashed potato
½ cup sweet milk
½ cup cocoa
1 teasp. cinnamon
½ teaspoon nutmeg
1 c. chopped nuts

Cream sugar and butter. Add mashed potatoes. Beat. Add eggs and beat. Sift flour, baking powder, salt, and spices. Add alternately with milk. Makes 3 layers. Add vanilla and nuts. Bake at 325° for 25 minutes.

This cake stays moist for about 2 weeks. It used to be a favorite one at Christmas time.

.....

She measured out the butter with a very solemn air;
The milk and sugar also, and she took the greatest care
To count the eggs correctly and to add a little bit
Of baking powder, which you know beginners oft omit.
Then she stirred it all together and she baked it full an hour
But she never quite forgave herself for leaving out the flour."

ZUCCHINI SQUASH CAKE — Marie Creed

3 cups zucchini (peel & grind)
3 c. sugar
1½ cups oil
4 eggs
2 teasp. baking pwd.
1 teaspoon soda
3 cups flour
2 tsp. cinnamon
1½ teaspoon salt
1 cup nuts

Grate squash. (Drain any excess moisture) Mix with sugar, oil, and eggs. Beat two min. Add dry ingredients and mix well. Bake in a 9x13 pan greased and floured. Bake 40 minutes at 350°.

Icing:
2 cups powd. sugar
½ stick oleo
3 oz. package cream cheese

Beat all together and spread on cake.

COCONUT-PECAN FROSTING — Betty Hare

3 slightly beaten egg yolks
1 cup evaporated milk
1 cup sugar
½ cup margarine
1 teaspoon vanilla

Cook and stir over medium heat until thickened, about 12 minutes. Add 1 1/3 cup coconut and 1 cup chopped pecans. Beat until thick enough to spread.

(For German chocolate or spice cake.)

Every charitable act is a stepping stone toward heaven.

PULL APART COFFEE CAKE

Della K. Crammer

4½ to 5 c. flour
2 pkgs. dry yeast
1 c. milk
1/3 cup butter
3 tablespoons sugar
3 eggs (room temperature)
1 teaspoon vanilla
2/3 cup butter, melted for dipping cinnamon

.....

2 teaspoons sugar
2 cups brown sugar

.....

Stir together 2 cups flour and yeast. In small sauce pan, heat with 1/3 c. butter, sugar and salt until warm, stirring to blend. Add liquid ingredients to flour, yeast mixture and beat smooth, about 2 min. on medium speed. Add eggs and vanilla and beat 1 minute. Stir in additional flour to make soft dough. Turn onto lightly floured surface and knead until smooth. (About 5-10 minutes) Shape into ball and place in greased bowl, turning to grease all sides. Cover and let rise in warm place until doubled (about 60 to 75 min.) Punch down , let rest 10 minutes. Divide dough in half. Shape each half into 15" log. Cut each log into 20 pieces, about 3/4" wide. Dip each piece in melted butter and roll in cinnamon sugar, until heavily coated.

For each coffee cake, place 10 pieces in bottom of 9" tube pan. Arrange second layer on top, spacing pieces over spaces in first layer.

Let rise in warm place until doubled (about 45 min.). Bake in pre-heated 375° oven for 30-35 minutes. Cool in pan 10 minutes.

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Yesterday is a canceled check. Tomorrow is a promissory note. Today is ready cash. Use it wisely. It is the most precious possession you can have.

NO-BAKE COCONUT DROP COOKIES — Aura McIntosh

2 cups sugar
4 tablespoons cocoa
pinch salt
½ cup milk
1 stick oleo
1 teaspoon vanilla
3 c. minute oatmeal
½ c. coconut

Mix sugar, cocoa and salt together. Add margarine and milk. Put on heat and stir until it comes to a rolling boil. Take off heat. Add vanilla, oatmeal and coconut. Mix. Drop by spoonfuls on wax paper to cool.

GRAHAM CRACKER BARS — Betty Weber

1½ stick oleo
1 c. brown sugar
1 egg
1 c. chopped nuts or coconut
½ c. evaporated milk

Melt oleo in pan, add brown sugar and 1 egg which has been beaten in ½ cup evaporated milk. Cook over moderate heat and stir to full boil, cool slightly and add 1 cup chopped nuts or coconut. Pour over graham crackers in pan. Lay grahams over filling.

Icing:
2 c. powdered sugar
1 stick oleo
3 tablespoons canned milk
vanilla

Mix and spread over graham crackers.

CRISP WAFER COOKIES — Betty Weber

¼ c. corn syrup
¼ c. butter
1/3 cup brown sugar (firmly packed)
½ c. unsifted flour
½ cup chopped nuts

Bring syrup, oleo & brown sugar to boil. Remove from fire and add flour, stir until well blended. Add nuts and drop by spoon on greased, floured cookie sheet. (No more than 6 at a time)

(continued)

CRISP WAFER COOKIES (continued)

Bake 325° for 8 to 10 minutes. Will be bubbly and slightly brown. Cool for a few moments (½ minute). Remove with a pancake turner.

If cookies harden before you get them from the sheet, slip back into oven a few minutes.

LEMON SQUARES — Billie McCoy

1 c. oleo (½ lb)
2 cups flour
½ c. powdered sugar
¼ teaspoon salt

Mix together and press into 10x14" pan. Bake for 20-25 minutes at 350°.

Topping:
4 eggs, slightly beaten
½ c. lemon juice
2 cups sugar
rind of 1 lemon

Beat and pour on top of baked mixture. Return to oven and bake 25 minutes. Sprinkle top with powdered sugar. Cut in squares when cool.

OATMEAL COOKIES — Aura McIntosh

3/4 c. shortening
1 c. brown sugar
½ c. granulated sugar
1 egg
¼ cup water
1 teaspoon vanilla
1 cup flour
½ teaspoon salt
½ teaspoon soda
3 c. uncooked oats

Beat shortening, sugars, egg, water, and vanilla together until creamy. Add sifted dry ingredients. Stir in oats. Drop by teaspoonfuls onto greased cookie sheets. Bake 12-15 at 350°.

For variety add chopped nutmeats, raisins, chocolate chips or coconut.

PEANUT BUTTER-CHOCOLATE COOKIES

Lucy "Lee" Knutsen

½ lb. oleo, melted
Add:
2 cups crushed peanut butter
1 lb. powdered sugar
4 cups Rice Krispies

Form into one inch balls. Dip into mixture of the following:
1 large Hershey bar melted with 6 oz. chocolate chips with a small piece paraffin.

BROWNIE MIX

Doris Patterson

6 cups flour
8 cups sugar
2 cups cocoa
4 teaspoons salt
4 teaspoons baking powder
2 cups shortening

Sift ingredients together. Add shortening and cut in as for pie crust. (I use an extra large bowl and use my electric mixer.) Store in covered canister.

To use mix: beat 1 egg and 1 teaspoon vanilla and 1 cup of mix. Beat just until blended. Pour into greased 8x8" pan and bake in moderate oven until done. You may add nuts or coconut or both or leave plain.

NO-BAKE COOKIES

Betty Zerener

1 cup white syrup
1 cup sugar

Heat in pan, bring to rolling boil, remove from heat, add:
2 cups peanut butter (chunky)
4 cups Special K

Drop by teaspoonsful on cookie sheets covered with wax paper.

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It is better to know nothing than to know what ain't so.

PUMPKIN COOKIES — Betty Weber

½ c. shortening
1½ cup sugar
1 egg
1 cup canned pumpkin
½ c. chopped nuts
1 teaspoon vanilla
1 teaspoon soda
1 teasp. baking powder
½ teaspoon salt
1 teasp. cinnamon
2 cups flour
1 c. chopped dates (cut fine)

Sift dry ingredients together. Cream shortening and sugar; add egg, pumpkin, and vanilla. Blend well. Add dry ingredients ½ at a time. Mix in dates and nuts.

Drop by teaspoon on greased cookie sheet. Bake in 350° oven for 10-12 minutes. Do not overbake. This is a soft, moist cookie.

Variations: substitute raisins, coconut, prunes, or other dried fruits for the dates.

CHOCOLATE OATMEAL COOKIES — Thelma Showman

2 cups sugar
½ cup cocoa
½ c. butter or oleo
½ cup milk
3 c. quick rolled oats
½ cup chopped nuts
1 tsp. vanilla

Mix sugar, butter, cocoa and milk in saucepan. Bring to boil quickly, then reduce heat to medium and boil 3-4 minutes, or until soft ball stage.

Remove from heat, stir in oatmeal, nuts and vanilla. Drop by spoonsful on waxed paper. Let stand till hardened. Store in refrigerator if desired.

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The less one has to do, the less time one finds to do it in.

HELLO DOLLY SQUARES — Marilyn Callaway

1 stick margarine (melted)
1 cup graham cracker crumbs
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 c. coconut (flaked)
1 cup pecans (chopped)
1 can Eagle Brand milk

Put the ingredients in layers in order given in a 9x13 inch pan. Bake in 325° oven for 30 minutes. Cut in small squares while hot.

This is so rich that a large square is too much. Coconut can be omitted.

COCONUT COOKIES — Arvilla Stinson

2 sticks margarine (1 cup)
3/4 cup brown sugar, packed
1 cup granulated sugar
2 eggs
1½ teaspoons vanilla
1½ cups flour
1 teaspoon salt
1 teaspoon soda
2 cups regular rolled oats
6 oz. package coconut
1 cup chopped walnuts

Cream butter, sugar, eggs and vanilla thoroughly. Add flour, salt, soda, oats, walnuts and coconut.

Heat oven to 375°. Drop cookie dough by teaspoons on greased baking sheets. Bake for 10 minutes. Makes about 3 dozen cookies.

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No good fish goes anywhere without a porpoise.

PINEAPPLE COOKIES — Arlene Riggs

1 cup white sugar
1 cup brown sugar
1 cup crisco
2 beaten eggs
1 cup crushed pineapple
1 teaspoon vanilla
2 teaspoons baking powder
½ teaspoon soda
½ teaspoon salt
4 cups flour

Mix in order given. Drop on greased cookie sheet. Bake in 375° oven for 8 to 10 minutes.

SUGAR COOKIES — Marilyn Callaway

1 cup sugar
½ cup shortening

Blend and add:

2 eggs
2 cups sifted flour
½ teaspoon salt
2 teaspoons baking powder

Sift dry ingredients and add to sugar, shortening, and egg mixture.

Use nutmeg-vanilla-lemon or cinnamon for flavoring as desired.

Bake at 350° for about 10 minutes.

CHOCOLATE NO-BAKE COOKIES — Jenny Patterson

½ cup cocoa
2 cups sugar
½ cup milk
1 stick oleo or butter

Boil above ingredients exactly 1 minute. Remove from fire and stir in ½ cup crunchy peanut butter. When melted, add 3 cups minute oats, or enough to thicken. Drop on waxed paper.

CHOCOLATE CHIP COOKIES — Fredda Little

2 sticks oleo (softened)
2 cups brown sugar
2 eggs, beaten
1 teaspoon vanilla
1 teaspoon soda dissolved in 1 cup cold coffee
4 cups flour sifted with 1 teaspoon baking powder
1 small package chocolate chips

Cream sugar and oleo. Add beaten eggs and vanilla. Add coffee and flour alternately, starting with coffee. Add chocolate chips and beat well. Drop by teaspoonsful on greased cookie sheet and bake at 350°.

GOLD RUSH BROWNIES — Lucy "Lee" Knutsen

20 squares of graham crackers (1½ cup crumbs)
1 cup nuts
1 can Eagle Brand
1 small package chocolate chips

Combine crushed cracker crumbs, nuts and Eagle Brand. Add chocolate chips. Spread in small loaf pan. Bake 20-25 minutes in 350° oven. Cut in small squares while still warm.

NO ROLL SUGAR COOKIES — Elma Gray

1 cup sugar
1 cup margarine
1 egg
½ teaspoon salt
½ teaspoon soda
½ teaspoon cream of tarter
2 cups flour
1 teaspoon vanilla

Cream oleo, sugar and egg together. Add dry ingredients and vanilla. Drop on ungreased cookie sheet. Dip bottom of glass in sugar and use to flatten cookies. Bake at 400° for 8-10 minutes.

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To avoid criticism, do nothing, say nothing, be nothing.

BUCKEYES — Arvada Little Walkup

1-16 oz. jar creamy peanut butter
1 box powdered sugar
½ lb. melted oleo

Mix together,roll into small balls about the size of buckeye. (Refrigerate overnight) Melt ½ cake of parafin and 1-12 oz. chocolate chips, stick on tooth pick in a peanut butter ball. Dip into chocolate leaving top plain to resemble the 2-tone color of a buckeye.

Set on wax paper to dry. Take finger and smooth over hole. Store in covered container. Makes 60.

DATE PECAN BALLS — Pat Solter

1 cup soft butter
½ cup sugar
2 teaspoons vanilla
2 cup sifted flour
2 cups ground pecans
1 cup dates (cut up)

Cream butter and sugar. Add vanilla and mix. Blend pecans and dates. Roll teaspoonvuls of dough into balls. Regrigerate balls for 1-2 hours. Bake at 350° on greased cookie sheet for approximately 20 minutes. Remove from oven and roll balls into powdered sugar. Sprinkle them again with powdered sugar after cookies have cooled.

She stood at a table with sugar and spice,
And raisins and currants and everything nice,
And cut little rounds as fast as she could
And baked them, and then they were cookies,
and Good.

LEMON OATMEAL COOKIES — Betty Hare

3/4 cup shortening
1 cup sugar
1 beaten egg
1½ cup flour
½ teaspoon salt
½ teaspoon soda
1 t. cinnamon
¼ teaspoon nutmeg
1 3/4 c. rolled oats
1 c mashed bananas (2 medium)
½ c. chopped nuts or raisins

Heat oven to 375°. Place all ingredients in mixing bowl. Beat until well blended. Drop by teaspoon on ungreased baking sheet. Bake 8-10 minutes.

SUGAR COOKIES — Dorothy Sneed

1 cup shortening
1 1/3 c. sugar
2 eggs
2 teaspoons vanilla
2¼ cups flour
½ teaspoon soda
1 teaspoon salt

Cream thoroughly the shortening, sugar and beat in 2 eggs and 2 t. vanilla. Add the dry ingredients.

Drop by teaspoon on greased cookie sheet. Flatten with a glass dipped in sugar (wet the bottom). Bake at 350° about 8 minutes. Don't overbake. They should be light brown on the edges.

You can add 1 cup chopped pecans or coconut or place ½ pecan or half maraschino cherry on top.

PEANUT BUTTER COOKIES — Billie McCoy

1 cup shortening
1 c. white sugar
1 c. brown sugar
1 c. peanut butter
2 eggs
3 cups flour
3 tsp. soda (scant)

Mix sugar, shortening, peanut butter, then eggs. Add flour and soda. Roll into balls. Flatten with fork. This is a large recipe.

DATE PINWHEELS — Thelma Showman

½ c. butter or oleo
½ cup brown sugar (packed)
½ cup white sugar
1 egg
¼ teaspoon salt
½ teaspoon baking powder
2 cups sifted all purpose flour

Work butter until creamy, add sugar gradually. Beat until light and fluffy. Add egg and beat well. Sift flour, soda and salt. Add to mixture and mix until smooth.

Cover and chill 30 minutes.

FILLING:

½ cup finely chopped dates
¼ cup sugar
¼ cup finely chopped nuts
½ cup water
few grains salt

Combine ingredients for filling (except nuts) in saucepan and bring to boil over low heat. Cook 5 minutes, stirring frequently. Cool and add nuts.

Roll chilled dough into 10x16 rectangle. Spread with date mixture and roll like jelly roll. Wrap in wax paper. Chill overnight or longer. Cut in thin slices and bake 10-12 minutes at 350°.

ALMOND CHRISTMAS BALLS — Marilyn Callaway

1 cup oleo
¼ c. powdered sugar
2 cups flour
1 tablespoon water
1 cup almonds (chopped fine)
1 teaspoon vanilla
¼ teaspoon almond flavoring

Cream butter with sugar until fluffy. Add flavoring and blend. Add rest of ingredients. Mix well. With hands shape into small balls. Bake on greased cookie sheet at 325° for about 35 minutes. Roll in powdered sugar while still warm.

COFFEE BARS — Dorcas Struthers

1 cup raisins
2/3 cup hot coffee
Soak raisins in hot coffee. Let cool while you cream:
2/3 cup shortening
1 cup sugar
2 eggs
Sift together:
1½ cup flour
½ teaspoon baking powder
½ teaspoon soda
1½ teaspoon salt
1 teaspoon cinnamon
Add to cream mixture. Add 1 cup nuts or ½ cup coconut. Spread on greased cookie sheet. Bake at 350° for 20 minutes.

ICING (if you prefer, you can serve it without)

1 tablespoon milk
1 cup powder sugar
vanilla or almond flavoring
Spread on hot bars.

DATE COOKIES — Betty Weber

1 cup brown sugar
1 cup white sugar
1 cup shortening
3 eggs
3½ cups flour
1 teaspoon soda
1 teaspoon cinnamon
¼ teaspoon salt
Cream sugar, shortening, and eggs. Add flour soda, cinnamon and salt.
FILLING:
2 cups dates
½ cup sugar
½ cup water.

continued

Con't.------Date Cookies

Cook until thick paste. Add 1 cup nuts and cool. Spread filling on dough that has been rolled out. Roll like jelly roll and chill over night, then slice and bake 15 minutes.

MOLASSES SUGAR COOKIES — Jan Girard

3/4 cup shortening
1 cup sugar
¼ cup molasses
1 egg
2 teaspoon soda
2 cups flour
½ teaspoon cloves
½ teaspoon ginger
1 teaspoon cinnamon
½ teaspoon salt

Melt shortening, let cool. Add sugar, molasses and egg and beat well. Sift together flour and spices and salt. Add to first mixture. Form in a ball and cut in half then in fourths. Chill well. Roll in your hands into one inch balls and roll in granulated sugar.

Place on greased cookie sheet. Bake at 375° for 10 minutes.

COCONUT BONBONS — Marilyn Callaway

2½ boxes powdered sugar
1 stick soft oleo
1 large can Eagle brand milk
½ pound coconut
½ pound pecans
1 teaspoon vanilla

Mix in large pan by hand. Roll walnut size. Store overnight in freezer. Melt in double boiler 1/8 lb. parafin wax and 24 oz. pkg. of chocolate chips. Use tooth pick to dip in chocolate mixture.

Cool on waxed paper. Dough can be kept in refrigerator and chocolate re-heated if you can't finish all at once.

Makes 100.

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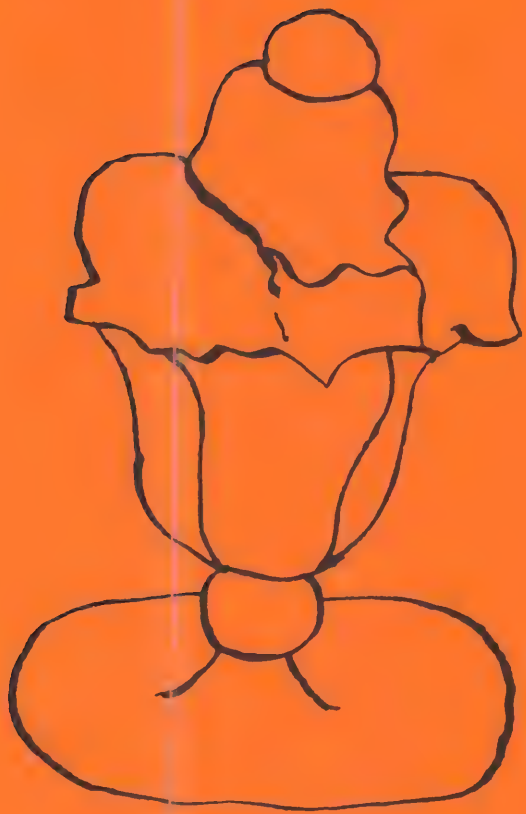
A wise woman will always let her husband have her way.



DESSERTS & CANDIES

APRICOT DREAM — Rae Potter

1 lb. pink nabiscos
1 cup powdered sugar
2/3 cup melted butter
2 eggs
1 cup chopped pecans
2½ size can peeled apricots, drained & cut up
1 pint whipping cream
2½ cups cut marshmallows

Grind Nabiscos. Line a large pan with 2/3 of Nabiscos. Make a sauce of melted butter and powdered sugar. Drop in one egg at a time. Beat well after each addition.

Pour over crumbs. Sprinkle with pecans then add apricots (you may use more apricots if you wish). Cover with cut up marshmallows. Whip the cream--you may use Cool Whip--cover the marshmallows. Sprinkle with remaining crumbs. Serve with a dash of cream. Chill overnight.

DATE PUDDING — Grace Cline

1½ c. brown sugar
1½ c. hot water------boil together for 5 minutes
.....

1 cup sugar	1 teaspoon salt
1 cup milk	1 teaspoon vanilla
1 cup flour	1 cup dates
1 t. baking powder	1 cup nuts

Mix the above ingredients and flour in a pan over the syrup mixture.

Bake 35 minutes in a 350° oven. Serve with whipped cream.

The only food that never goes up in price is food for thought.

CRISP CHERRY DESSERT — Fredda Wolfe Dudey

40 graham crackers
3/4 cup sugar
1 teaspoon cinnamon
1½ sticks oleo
2 cans cherries (1 quart)
.....
1½ cups sugar
5 tablespoons cornstarch

Mix graham crackers, sugar, cinnamon and oleo. Put 3/4 of this mixture in bottom and on the sides of a 9x12" pan.

Mix the sugar and cornstarch with the 2 cans of cherries. Boil and stir cherry mixture until thick and clear. Pour over crumbs in pan. (You can substitute Wilderness cherry pie filling for the sugar and cornstarch if you prefer).

Beat 5 egg whites stiff. Gradually add 1 cup sugar. Top the cherries with the beaten egg whites and sugar and add the remaining ¼ of crumb mixture.

Bake at 300° for 35 minutes. When cold, cut in squares with a sharp knife. Serve with whipped cream, ice cream or dream whip.

RHUBARB DELIGHT — Betty Weber

3 cups croutons
½ cup butter or oleo
½ teaspoon salt
2 cups sugar
4 cups frozen (thawed) rhubarb.

Melt butter, stir in croutons and sugar. Add salt. Fold in rhubarb and put in baking dish. Bake 45 minutes at 350°.

FRUIT SALAD PIZZA — Elma Gray

1 roll sugar cookie dough
1-8 oz. package cream cheese
½ cup sugar.

Cut cookies ¼" and place on pizza pan. Bake 10-12 minutes at 350°.

Beat cream cheese and sugar and spread over cookies when cool. Put fruit on and serve.

APPLE GOODY — Dorothy Sneed

Slice apples and sprinkle with 3/4 cup sugar and 1 teaspoon cinnamon.

Topping:
½ cup brown sugar
½ cup oatmeal
3/4 cup flour
½ cup butter

Cut in and put over top of apples. Bake 45 minutes at 375°. Serve warm.

Variety: Use rhubarb and more sugar.

STRAWBERRY SWIRL — Bethel Dickson

1 cup graham crackers or 14 crackers.
¼ cup oleo
1 tablespoon sugar
.....
1 cup boiling water
1 box strawberry jello
2 cups strawberries + 1/3 cup sugar

Mix cracker crumbs with ¼ cup oleo and 1 tabl. sugar.

Dissolve 1 cup boiling water and jello. Add sugar to strawberries, let set awhile. Use juice and water to make 1 cup and add to jello. Partially set. (continued)

STRAWBERRY SWIRL (continued)

½ cup milk
½ package marshmallows

Heat milk and marshmallows. Let cool thoroughly. Mix with 1 package Dream Whip. Swirl in strawberry jello.

Pour over ½ of the graham cracker crumb mixture and use the other ½ for topping.

CINNAMON BREAD PUDDING — Betty Weber

4 eggs- divided
6 table. sugar
¼ teaspoon salt
1 quart milk
½ cup raisins
2½ cup bread cubes
3 tablespoons butter
1½ teasp. cinnamon
2 teaspoons vanilla
2 cups sliced, peeled apples

Beat 2 whole eggs with 2 egg yolks, add sugar and salt. Scald milk. Remove from heat. Stir in bread, butter, cinnamon and vanilla. Stir in apples and raisins. Pour in buttered casserole. Place in larger pan with hot water to 1" from top of casserole.

Bake in 350° oven until inserted knife comes out clean. (About 1 hour and 15 min.) Remove from oven.

Increase heat to 400°. Beat 2 egg whites to soft peak form. Gradually beat in remaining 2 tablespoons sugar. Beat until stiff but not dry. Spoon on top of pudding, spread to edge of casserole. Sprinkle lightly with ground cinnamon or nutmeg to taste.

Return casserole to pan of hot water in hot oven. Bake until meringue is lightly browned-- about 5 minutes. Makes 8 portions.

FROZEN STRAWBERRY FLUFF — Dorothy Sneed

1 pkg. frozen strawberries (thawed)
1 egg white
pinch of salt
1 cup sugar (I like it very scant 3/4 cup)

Beat these 4 ingredients together at high speed for 15 minutes.

In another bowl whip ½ cup whipping cream or 1 package Dream Whip and ½ cup milk. Fold in first mixture.

Butter graham crackers or vanilla wafers and spread over bottom of pan. Pour in strawberry mixture and top with crumbs.

Freeze and serve. It will keep for a long time in freezer.

(I like to add 1 teaspoon of lemon juice.)

PEACHES AND CREAM CHEESECAKE — Arlene Riggs

3/4 cup flour
½ teaspoon salt
1 teaspoon baking powder
3¼ oz. package dry vanilla pudding (not instant)
1 egg
½ cup milk

Combine in large bowl and beat for two minutes. Put batter in 9" greased pie pan or cake pan.

.....

15 oz. can sliced peaches (reserve juice). Put drained peaches over batter.

.....

1 - 8 oz. pkg. cream cheese
½ cup sugar
3 tablespoons juice.

Combine cream cheese, sugar and juice and beat for 2 minutes. Spoon to within 1" of batter edge.

Combine 1 T. sugar and ½ t. cinnamon. Sprinkle on top. ake 30-35 min. in 350° oven. (Pineapple chunks may be used instead of peaches.)

STRAWBERRY PIZZA — Jean Bechtel Freeman

Crust:
2¼ cup flour
2/3 cup crisco
¼ cup cold water
dash salt

Mix together with fork. Roll out on waxed paper.

Filling:
¼ cup sugar
¼ cup flour

Sprinkle over crust.

Thaw 2 small boxes strawberries and spread over flour and sugar.

Bake in 400° oven for at least 20 minutes. Top with whipped cream before serving.

EASY FRUIT COBBLER — Ellen Somers

½ stick oleo
1 scant cup milk
1 cup sugar
1 cup flour
3 teasp. baking powder
¼ teaspoon salt

Melt ½ stick of oleo in baking pan. Mix together the milk, sugar, flour, baking powder, and salt.

This is a thin batter. Pour into baking pan and add a can of fruit, juice and all.

Bake 45 minutes at 350°. Batter will bake up around the fruit.

No soil upon earth is so dear to our eyes
As the soil we first stirred in terrestrial pies.

STRAWBERRY TORTE — Elma Gray

3 c. vanilla wafer (crumbs)
½ cup melted oleo
1-8 oz. cream cheese (softened)
1 c. frozen whipped topping
1 pkg. instant vanilla pudding
2 cups milk
1 qt. fresh strawberries, sliced

Combine crumbs and margarine, reserving 1 cup for topping.

Press remaining crumbs in bottom of 9x13 greased pan.

Gradually add ½ c. milk to softened cream cheese. Blend. Add instant pudding and remaining milk. Beat one minute.

Pour over crust and cover with strawberries. Cover with frozen whipped topping and remaining crumbs. Chill overnight. Serves 12-15.

FRENCH CHOCOLATE PIE — Zelda Cranmer

½ cup butter, or 1 stick oleo
3/4 cup sugar
6-8 tablespoons cocoa
.....
2 eggs
2 cups cool whip
.....

Cream butter and oleo. Add 6 to 8 tablespoons cocoa. Stir well. Add 2 eggs, 1 at a time, beating well after each addition at high speed.

Fold in 2 cups Cool Whip. Pour into cooled, baked 9" pie shell.

Chill or freeze until firm--about 2 hours.

The great and the little have need of one another.

BROWN SUGAR SQUARES — Betty Weber

2½ c. brown sugar
1 3/4 c. evaporated milk
2 tablespoons corn syrup
1 teaspoon vanilla
2 tablespoons butter
1 cup coconut
1 c. chopped almonds
pinch salt

Boil sugar, syrup, and milk to soft-ball stage. Remove from fire. Add butter. Cool to room temperature. Beat until thick and creamy. Add coconut, nuts, salt, and flavoring. Pour into well buttered shallow pan.

Cut in squares.

DATE LOAF CANDY — Dorcas Struthers

3 cups sugar
1 cup milk
1 box dates

Cook to a soft ball, and add 1 lump of butter, 3/4 teaspoon vanilla.

Beat until cool. Just before pouring out, add 1 cup nuts. Pour out in long roll on wet cloth and roll.

CHEESE BALLS — Elma Gray

2 - 8 oz. packages cream cheese
1 small can crushed pineapple--drained
2 tablespoons onion flakes
¼ cup finely chopped green peppers
some finely chopped nuts

Mix in a bowl, mold in round shape. Reserve a cup of finely chopped nuts and roll the ball in these so nuts stick to the ball. Chill. Serve with crackers.

CHIFFON PEANUT BRITTLE — Betty Zerener

1 cup sugar
½ cup white corn syrup
½ cup water

Cook to soft ball stage, add 1 cup raw peanuts. Cook, stirring continually until it turns a golden brown, 301°.

Remove from stove and add 1 teaspoon soda that has been blended with 2 Tablespoons butter. Stir quickly and well.

Pour onto buttered cookie sheet. When it begins to cool enough to handle, butter fingers and starting at edges, pull apart as thin as possible and put on wax paper.

STRAWBERRY DIVINITY FUDGE — Betty Weber

2 cup sugar
½ cup water
¼ tsp. cream tarter
1 c. preserved strawberries
2 egg whites

Boil sugar, water, and cream of tartar to firm ball stage. (248°) Add strawberries which have been drained as dry as possible. Let come to a boil again.

Pour slowly, beating constantly, over stiffly beaten egg whites. Beat until thick and fluffy.

Pour into well-buttered pans. When firm, cut in squares. Any thick preserves or candied fruit may be used for strawberries.

FUDGE CANDY — Billie McCoy

4 cups sugar
1 large can Pet evaporated milk
¼ lb. butter or oleo

Boil to soft ball stage, add 2 pkgs. chocolate chips, 1 pint jar marshmallow cream, 1 cup nuts and 2 tsp. vanilla. Stir until well mixed. Pour into greased pan to cool. Cut in squares and store in refrigerator.

PEANUT BUTTER FUDGE — Betty Weber

2 cup white sugar
3 tablespoons corn syrup
½ cup thick cream or evaporated milk
1 tablespoon butter

Cook till soft ball stage. Remove from fire, beat until ingredients start to thicken. Add 3 tablespoons peanut butter.

Beat, pour out in pan and cut in squares. (Don't let it get too stiff so you can't pour it).

Mother said for chocolate candy use this same recipe omitting the peanut butter. Put 2 squares unsweetened chocolate while you are cooking it.

CARAMEL CORN — Anita Busch

2 quarts popped corn with oil and salt
1 cup brown sugar
1 stick margarine
½ cup dark cornsyrup
½ teaspoon salt (optional)

Bring to a rolling boil and boil 5 minutes. Stir often. Remove from heat and add butter and flavoring. Add soda. Stir well. Pour over corn and stir until well coated. (Add nuts if desired).

Spread on slightly greased cookie sheet and place in 200° oven for one hour. Stir every 15 minutes.

Remove from oven and cool. Store in covered container.

POPCORN BALLS — Anita Busch

½ cup sugar
1 cup syrup
1 tablespoon vanilla
1 tablespoon butter

Mix together, bring to boil. Cook to soft ball stage, pour over popcorn. Mix. Form into balls with buttered hands.

MEATS & CASSEROLES

TUNA CASSEROLE — Maxine Martin

1 large package noodles
2 cans tuna (drained)
2 cans celery soup
1 can water
1 package onion soup
1 can onion rings

Cook noodles in water with onion soup mix. Drain. Mix tuna and noodles; pour in large casserole. Pour soup and water over mixture. Cook 25 minutes in 350° oven.

Last 5 minutes add the onion rings.

BARBECUE MEAT SAUCE — Leila Bennett

2 bottles catsup=20 oz.
½ cup water
3/4 cup brown sugar
5 teaspoons vinegar
2 teaspoons A-1 sauce
2 teaspoons soy sauce
2 teaspoons tabasco
3/4 teaspoon ground cloves
½ teaspoon dry mustard
2 teaspoons liquid smoke

Mix sugar, mustard and cloves together. Stir this into bowl with all ingredients. Keep refrigerated.

CLAM CHOWDER — Maxine Wolfe

2 cans minced clams
2 cans potato soup
3½ cups milk
2 tables. butter
dash pepper
chopped onion
chopped green pepper
paprika
12 oz. whole kernel corn

Simmer until heated.

SMOKED TURKEY — Babs Murphy

Brine:
2 gallon hot water (out of tap)
2 cups Mortons tender quick
1 cup pickling salt
10 oz. liquid hickory smoke flavoring

Soak turkey in brine in a crock, (no metal) submerged for 24 hours. Rinse and dry.

Bake uncovered on rack, breast down, 1 hour at 350. Then 10 hours at 250°.

TUNA HASH — Mrs. Chas. Lauck

can of tuna in vegetable oil
3/4 cup chopped onion
2 cups diced cooked potatoes
½ teaspoon salt--1/8 teaspoon pepper

Drain 4 tablespoons oil from tuna. In large skillet add onion and cook until tender, but not brown. Add potatoes, tuna and salt. Cook over high heat until heated through, stir occasionally.

HAMBURGER PIE — Marie Pennick

1 # ground beef
2 tablespoons chopped onion
½ teaspoon salt

Brown in skillet. Add ¼ cup catsup and ¼ cup water. Simmer 15 minutes. Then add 1 can drained green beans. Stir into above mixture and put into casserole.

Bake 1 hour covered at 350°. Top with mashed potatoes. Return to oven uncovered until potatoes are lightly browned. May be placed under broiler to brown quickly.

FRENCH FRIED ONION RINGS

Betty Weber

¼ cup oil
1 egg
½ teaspoon salt
1 cup flour
1 tsp. baking powder
1 cup milk

Slice onions, lay out separated to dry. Dip in flour then in batter before placing in oil to cook.

Make batter of oil, egg, salt, flour, baking powder and milk. Dip onions in batter. Fry at 375°.

BROCCOLI-CORN SCALLOP

Esther Francis

1 pkg. frozen broccoli
1 can creamed corn
1 egg, beaten
1 cup cracker crumbs
1 small onion, chopped
3 slices bacon, diced
salt
pepper

Thaw broccoli. Combine broccoli, corn, egg, onion, butter, salt and pepper. Add 3/4 cup cracker crumbs to mixture and place in casserole.

Place diced bacon on top and sprinkle on the remaining ¼ cup cracker crumbs. Bake at 350° for 1 hour.

ALMOND CASSEROLE

Marilyn Callaway

1 green pepper, chopped
1 cup celery, chopped
1 onion, chopped
1 c. blanched almonds (chopped)
1½ cup raw rice
2 cans cream of mushroom soup
2 cans cream of chicken soup
1 c. grated cheddar cheese

Mix all ingredients together except the cheese. Place in greased casserole. Cover and bake 1 hour at 350°. Sprinkle cheese over top and bake uncovered for 30 more minutes.

GREEN RICE CASSEROLE — Arvilla Stinson

3 cups cooked rice
1 c. chopped parsley
½ c. grated cheddar cheese
1/3 c. chopped onion
¼ cup chopped green pepper
1 clove garlic, minced
14½ oz. can evaporated milk
2 eggs, beaten
½ cup vegetable oil
1 tablespoon salt
½ teaspoon each salt, pepper
¼ teaspoon Accent
juice and grated rind of 1 lemon

Mix rice, parsley, onion, green pepper, cheese, garlic in greased 2 quart casserole.

Blend rest of ingredients. Mix into rice. Sprinkle with ½ teaspoon paprika. Bake at 350° about 45 minutes, or until like a soft custard.

CAULIFLOWER AND CARROTS — Hazel Matthews

1 head cauliflower
1 bunch carrots
.....
2 cups milk
½ teasp. salt
½ cup flour
6 tablespoons oleo

Cook cauliflower and carrots separately. butter a 9x14" pyrex pan. Place in cooked vegetables. Cover with sauce.

Melt butter, blend in flour, add salt and milk. Cook quickly till mixture bubbles and thickens. Add 1½ cup shredded cheese and stir till melted.

May be stored in ice box. Put in oven 20-30 minutes to heat before serving. Place buttered crumbs on top.

BROCCOLI RICE CASSEROLE — Elma Gray

2 tablespoons oil or margarine
½ cup chopped celery
½ c. chopped onion
broccoli
1 can mushroon soup
1 cup milk
1 cup water
1 (8oz.) jar cheese whiz
1½ c. minute rice
½ tsp. salt

Saute onions and celery in oil in large skillet. Add thawed broccoli, cheese, soup, rice, milk and water.

Cover and cook over low heat ten minutes. Pour into large baking dish. Bake 30 minutes at 350°.

(Use crushed potato chips or buttered crumbs for topping.)

BROCCOLI AND CHEESE CASSEROLE — Anita Busch

2 cup cooked rice
1 c (or 2) boxes frozen broccoli
1 can water chestnuts
1 can mushroom soup
1 small can cheese whip

Pour these over the above mixture. Top with buttered crumbs. Bake in 350° oven 35 minutes.

AUNT DELIAH'S RICE DISH — Frances Good

1 cup rice (uncooked)
1 can onion soup
1- 4oz. can mushrooms (pieces)
½ stick butter or oleo

Bake together all ingredients 2 hours at 350°. Do not uncover during baking time.

STIRRED EGGS

Betty Weber

¼ cup water
2 eggs, slightly beaten
1/8 teaspoon salt
few grains pepper

In 8" skillet bring water to a boil over moderately high heat. Beat eggs with salt and pepper, add to skillet, reduce heat to moderate and cook about 1 minute, stirring constantly until eggs are fluffy and all the water has been absorbed.

1 serving=160 calories.

CORN-TAMALES DISH

Bethel Dickson

1 # 2 cream style corn
1 # 2 can tamales (Ellis)
1 egg, slightly beaten
4 or 5 crackers, crushed
salt and pepper

Mash tamales in small pieces and mix with corn. Add other ingredients. Pour into greased casserole and bake at 350° for 25-30 minutes.

SPAGHETTI

Jan Girard

1 pound pkg. hamburger. Brown and drain.
Add:
1 small onion, quartered
1 small green pepper
1 clove garlic
1 bay leaf
1 can tomato paste
2 cans tomato sauce
2 teaspoons parsley flakes

Simmer all the above and meat for 3-4 hours. Cook 1 pkg. spaghetti. Serve meat sauce on spaghetti.

SPANISH GOLF BALLS — Dorothy Taylor

1½ lbs. ground beef
½ c. long grain rice
½ c. chopped onion
½ c. chopped green pepper
½ teaspoon salt
1 can tomato soup
1 can water

Mix first 5 ingredients. Shape into 24 balls. Place in 2 quart baking dish.

Blend soup and water. Pour over meatballs. Bake at 350° for 1½ hours.

FOIL WRAPPED STEAK SUPPER — Marie Creed

1½ pounds chuck steak 1" thick
1 envelope onion soup mix
3 medium carrots, quartered
2 stalks celery, cut in sticks
3 medium sized potatoes (halved)
2 tablespoons oleo--½ teaspoon salt

Tear off 2½ foot lengths of 18" wide foil. Place meat in center, sprinkle with onion soup mix. Cover with the vegetables. Dot with butter or oleo and sprinkle with salt.

Bake in a hot oven 450° for 1 to 1½ hours or till done. Makes 4 servings.

ONE-BY-ONE CASSEROLE — Diana Grimm

1 can tuna fish
1 can chicken-noodle soup (10½ oz.)
1 can mushroom soup (10½ oz.)
1 cup milk
1 can chow mein noodles
1 tablespoon soy sauce

Combine all ingredients and bake in greased casserole 35 minutes in a preheated 375° oven. If it looks dry, stir in additional milk.

BAKED ROUND STEAK & POTATOES

Diana Grimm

2 tablespoons salad oil
2 # potatoes, peeled, cut into large chunks
1 2-pound beef round steak, cut about 1" thick
1 envelope onion soup mix for 4 servings
2 teaspoons salt
¼ teaspoon pepper
2 tablespoons cornstarch

Preheat oven to 350°. In 5 quart Dutch oven over medium high heat, in hot salad oil, cook potatoes until lightly browned, about 5 minutes. Remove potatoes and set aside. In drippings left in Dutch oven, cook round steak until browned on both sides.

Return potatoes to oven, add 1½ cups water, onion soup mix, salt and pepper; heat to boiling. Cover Dutch oven and bake 1½ hours or until meat is fork tender. Remove meat and potatoes to warm platter.

In small cup, mix well cornstarch and ¼ cup water, over medium heat, gradually stir into simmering liquid in Dutch oven and cook, stirring constantly, until mixture is slightly thickened; serve with meat and potatoes. Makes 6 servings.

CHEDDAR BURGER SKILLET

Arlene Riggs

1½ lb. ground beef
1 medium small onion, chopped fine
1 can mushroom soup
1 can cheddar cheese soup
½ cup water (add more if needed)
2½ cup potatoes, drained, cooked & diced

In skillet, brown beef and cook onions until tender. Stir often to separate meat. Pour off all fat. Stir in both soups and water; add potatoes. Heat to a boil, simmer for 30 minutes, stirring occasionally. This can be baked in oven 45-60 min.

SLOPPY JOES — Rick Patterson

1½ pounds hamburger
½ cup water
1 can tomato soup
1 sloppie joe mix

Brown hamburger. Drain off excess fat. Add sloppie joe mix and ½ cup water and tomato soup. Stir well; turn temperature to low and simmer for 10-15 minutes. Serve on buns.

SLOPPY JOES — Hazel Matthews

2 pounds hamburger
1 cup chopped onion
1 cup chopped celery
salt and pepper
worchestershire sauce
1 can tomato soup
½ cup catsup

Brown hamburger, stirring. Put in a colander to drain fat off. Rinse with hot water, let drain.

Add the other ingredients and simmer 30 minutes. Serves 12.

CHICKEN CASSEROLE — Anita Busch

1 box Creamettes
2 c. cooked, diced chicken
4 hard boiled eggs
2 cups cream of mushroom soup
2 cups milk
1 small jar pimento
1 can water chestnuts
½ lb. (or more) sharp cheddar cheese
salt and pepper to taste

Mix all ingredients and refrigerate overnight. Sprinkle with bread crumbs, bake 350°-30 minutes or more.

BARBECUED BEEF BRISKET Hazel Matthews

5 to 6 # beef brisket

Dry Seasoning:

1/3 cup salt
1/3 c. chili powder
2½ tablespoons monsodium glutamate
1½ tablespoon black pepper
1 tablespoon garlic powder

Heat oven to 250°. Mix dry seasoning well. Place brisket in a shallow roasting pan. Coat well on all sides with dry seasoning mix. (What is left can be stored in a covered jar for use some other time.)

Bake 1 hour and brush with mop sauce.

MOP SAUCE:

1 can (10½ oz.) beef consomme
1 1/3 c. water
3/4 c. worcestershire sauce
1/3 cup cider vinegar
1/3 cup vegetable oil
1½ teaspoon monsodium glutamate
1½ teaspoon dry mustard
1 teaspoon garlic powder
1 teaspoon chilie powder
1 teaspoon hot pepper sauce
1 bay leaf
1/2 teaspoon paprika

Combine consomme and water in medium size sauce pan, bring to boil; add remaining ingredients. Let stand over night at room temperature. Makes about 2 quarts.

Easiest way to apply with small kitchen mop or a cloth.

BARBECUE SAUCE:

1½ c. water
1 c. catsup
½ c. cider vinegar
¼ c. worcestershire
¼ c. butter
1 clove garlic
¼ tsp. pepper
3 stalks celery, chopped
2 tables. onions, chopped
1 teaspoon sugar
1 teaspoon chilie pwd.
1 tsp. paprika
¼ tsp. salt

(continued)

BARBECUED BEEF BRISKET (con't)

Combine all ingredients in a large sauce pan. Bring to a boil and simmer 15 minutes. Remove from heat and strain. Serve hot with meat or poultry. Makes about 2½ cups. Keep what is left in refrigerator.

CHICKEN TETRAZINNI — Lucy "Lee" Knutsen

1 4-5# hen or turkey
½ lb. short-cut spaghetti
1 small can mushrooms
.....
1 onion
½ pound butter or oleo
½ cup flour
½ cup Old English cheese (grated or cut up)
½ lb. American cheese
buttered bread crumbs (to sprinkle on top)

Stew chicken until tender. Remove from bones, cube or shred. Cook spaghetti in chicken broth. Saute onions and mushrooms in 4 tablespoons butter.

(Use enough chicken stock, mushroom liquid and milk to make one quart liquid.)

Make white sauce, using flour, butter and liquid. Add grated cheese and heat until cheese is melted. Mix all ingredients together. Bake in 3 quart casserole 45 minutes in 350° oven.

This can be put together in advance, refrigerated or frozen and baked when needed.

QUICK SHRIMP CURRY — Jan Girard

½ cup onion, chopped, in 1 tablespoon oleo until tender. Add 1 can frozen condensed cream of shrimp soup; heat and stir until smooth.

Stir in ;
1 cup sour cream
½ teaspoon curry powder

Add 1 cup cleaned, cooked or canned shrimp; heat. Dash with paprika. Serve over rice.

DIETER'S DELIGHT — Anne Burgess

1 fryer, cut into pieces
Lawry's seasoning salt
salt
pepper

Wash chicken, then coat with seasoning salt, salt, and pepper. Refrigerate overnight.

Cook in an electric skillet on it's lowest setting, about 1½ hours. (I have cooked it many times 3 hours on Sunday morning.) Do not add water or any kind of cooking oil.

Barbecue sauce may be added 10 minutes before taking up; however, I seldom do it this way as what chicken is left over makes great chicken and noodles.

CHICKEN BROCCOLI CASSEROLE — Doris Patterson

4 chicken breasts (I use whole chicken)
2 cans chicken soup, undiluted
2 pkgs. chopped frozen broccoli
¼ t. curry powder
Parmesan cheese
salt & pepper to taste

Boil chicken. Remove bone and skin. Cook 2 packages frozen broccoli as usual and drain off water. Heat 2 cans chicken soup, undiluted. Cut chicken into small pieces. Mix all in bowl and pour into greased baking dish. Sprinkle with Parmesan cheese. Bake at 350°, just long enough to bubble.

The turnpike road to people's hearts I find
Lies through their mouths, or I mistake mankind.

CHINESE RICE — Fern Somers

½ cup rice
2 cups grated cheese
sweet pepper, diced---1 tablespoon
1 teaspoon salt
¼ teaspoon pepper
2 eggs, beaten
small cup milk

Cook ½ cup rice with water and salt for 25 minutes. Blanche in cold water.

Mix other ingredients, add rice and bake.

YELLOW SQUASH WITH PEAS — Zelda Crammer

6 to 8 small yellow squash
10 ounces shelled green peas (or 1 pkg. frozen)
2 tablespoons butter
1 teaspoon salt
½ teaspoon white pepper
2 tablespoons light cream
1 teaspoon sugar
2 tablespoons fresh bread crumbs
2 tablespoons Parmesan cheese

Parboil squash until tender, about 4-5 min. Drain, cut in half lengthwise, and form a cavity by scooping out seeds. Cook peas, and place in blender with butter, salt, pepper, cream, and sugar. Blend. Should be soft but still hold shape. Add more cream if mixture is too stiff. Fill cavities with puree and place squash in a greased shallow baking dish.

Top each squash with bread crumbs and cheese and bake 350° oven for 15-18 minutes. This may be prepared the day before using.

"And e'en if the moon be not made of green cheese,
There are some good things that are, if you please."

DO AHEAD BEEF NOODLE BAKE

Dorothy Taylor

1 # ground beef
½ c. chopped onion
½ chopped green pepper
1-15 oz. can tomato
4 oz. cooked noodles
½ t. seasoned salt
¼ t. pepper
2 cups cottage cheese
1-3 oz. pkg. cream cheese (softened)

Brown beef, onion, green pepper. Stir in tomato sauce, salt, pepper. Blend cottage cheese, cream cheese till fluffy.

Spoon over noodles into a buttered baking dish. Cover with cheese mixture. Pour meat sauce over all and bake 350° for 30-35 minutes.

CHICKEN DIVINE

Edna Kimple

2 pkgs. frozen broccoli
2 cups sliced cooked chicken
2 cans cream of chicken soup
1 cup salad dressing
1 teaspoon lemon juice
½ teaspoon curry powder
½ cup shredded American cheese
½ cup soft bread crumbs
1 tablespoon oleo

Cook broccoli until tender. Arrange in greased baking dish. Place chicken on top. Combine soup, salad dressing, lemon juice and curry powder. Pour over chicken and sprinkle with cheese. Sprinkle bread crumbs and butter on top. (Strips of pimento may be used.)

Bake 25-30 minutes at 350°.

PHILIPPINE CHICKEN

Zelda Cranmer

¼ cup soy sauce
¼ cup vinegar
1 clove garlic, chopped

Skin chicken, marinate in skillet 30 min. Bring to boil, turn very low. Cook 30-40 min. or until liquid is absorbed.

PIES

REFRIGERATOR LEMON PIE — Elizabeth Little

1 graham cracker crust
1 can frozen lemonade
1 can Bordens Eagle brand milk
1 small bowl of Cool Whip
2 tablespoons lemon juice
A few drops of yellow coloring.

Stir all together, put in crust and refrigerate over night.

BANANA PIE — Grace Cline

¼ cup cornstarch
2/3 cup sugar
¼ teasp. salt
2 c. milk, scalded
3 slightly beaten egg yolks
2 tablespoons butter
½ teaspoon vanilla
1 - 9" baked pie shell
3 stiff beaten egg whites
3 tablespoons sugar

Mix cornstarch, sugar, and salt; gradually add milk. Cook till thick, stirring constantly.

Slowly add hot mixture to beaten egg yolks. Cook 5 minutes; add butter and vanilla. Slice 2 bananas in baked pie shell and pour in filling and spread with meringue made of egg whites and 3 tablespoons sugar.

Bake in slow oven till brown.

PERFECT MERINGUE — Fern Somers

½ cup cold water
1 tablespoon cornstarch
2 tablespoons sugar

Combine cold water and cornstarch with sugar until thickened. Set aside to cool. Prepare the meringue in usual manner using 3 egg whites. Add the cooled mixture and beat until blended. A good receipe for no weep meringue.

RASPBERRY PIE — Marilyn Callaway

3 egg whites, beaten
1 cup sugar
Beat until it peaks.
3/4 cup crushed soda crackers
½ cup nuts
Shape into pie plate (grease bottom only.)
Bake 350° for 25 minutes. Cool and fill with one package prepared dream whip plus one package frozen red raspberries. (Strawberries could be substituted)
Chill.

CREAM PIE — Louise Pettegrew

1 package instant vanilla pudding mix
1½ cups milk
1 cup sour cream
1½ cups drained pineapple
Mix together and pour into baked pie shell.
Top with cool whip.

PIE CRUST — Aunt Stella

3 cups flour
1¼ cup shortening (or 1 cup lard)
In small pan mix:
1 egg
1 tablespoon vinegar
6 tablespoons water
1 teaspoon salt
Beat this and put over flour and shortening.
Makes 2 double pie crusts.

Life is 10% what you make it and 90% how you take it.

CUSTARD BLENDER PIE — Anita Busch

4 eggs
2 cups milk
½ cup flour (scant)
3/4 cup sugar
6 tablespoon soft oleo
1 teaspoon each of vanilla, butter flavor and nutmeg

Put all ingredients in blender and mix a minute or so. Pour all in a buttered and floured pyrex pan.

Bake at 350° for 35-40 minutes.

FUDGE PIE — Louise Pettegrew

½ stick oleo
1 heaping tablespoon cocoa
2 eggs
1 scant cup flour
1 cup sugar
1 teaspoon vanilla

Melt oleo and cocoa. Add eggs, sugar, flour and vanilla. Bake in greased pie pan 20-25 minutes at 350°.

Serve warm with ice cream or cool whip.

RHUBARB CRUNCH PIE — Linda Somers Hobbs

Line deep pie dish with pastry.
Add 2½ cup cut rhubarb
Mix together: 1 cup sugar
1 tablespoon flour
1 beaten egg
¼ teaspoon salt
¼ teaspoon cinnamon
Pour over rhubarb and add crumb topping:
¼ cup oatmeal
2 tablespoons flour
¼ cup sugar
1 tablespoon butter melted
Bake 350° for 45 to 50 minutes or until top is nice and brown.

STRAWBERRY PIE — Brenda Davis

1 ½ cup sugar
1½ cup water
3 tablespoons cornstarch
2 tablespoons strawberry jello

Cook until thick and cool. Add 2 cups fresh strawberries and pour in a baked pie shell.

Top with whipped cream.

PECAN PIE — Betty Weber

2 cups syrup
2 eggs (beaten)
1 T. flour
1 T. sugar
1 tsp. vanilla
Pinch salt
¼ cup butter
1 cup raisins or chopped nuts.

Bake 45 minutes at 375°

SOUR CREAM RAISIN PIE — Betty Zerener

2 egg yolks
1½ cup sour cream
½ cup sugar
2 T. flour
¼ teaspoon salt
1½ c. raisins (cooked in small amount of water and drained.)

Beat eggs in heavy pan or top of double boiler, add sour cream (or substitute canned milk with 1 T. vinegar to sour milk). Stir well, add sugar, flour and salt mixed together. Cook, stirring constantly until thick. Add raisins and pour into baked pastry shell.

Top with meringue using egg whites and ¼ cup sugar. Bake 350° for 12-15 minutes.

RHUBARB CUSTARD PIE — Marie Pennick

1 pkg. (11 oz.) piecrust mix
2½ cups unpared rhubard cut in 1 inch lengths
1½ c. sugar
¼ cup flour
2 eggs slightly beaten
2 tsp. lemon juice
dash of salt
2 tablespoons butter
1 tablespoon sugar

Combine rhubarb, sugar, flour, eggs, lemon juice and salt. Turn into lined pie plate. Dot with butter. Put on top crust. Sprinkle with 1 T. sugar.

Bake at 450° for 10 minutes. Reduce heat to 350° and bake for 30 minutes.

IMPOSSIBLE PIE — Betty Hare

½ cup Bisquick
½ cup sugar
4 eggs
2 cups milk
1 can (3½ oz.) coconut
1 teaspoon vanilla
3 tablespoons butter

Put everything in a blender and mix. Pour into 9" pie pan (buttered.) Bake until custard sets. 400° about 25-30 minutes.

Serve cold.

ROLLED OATS PECAN PIE — Nadine Coslett

3/4 cup sugar
3/4 cup dark corn syrup
3/4 cup rolled oats
¼ cup melted butter
2 beaten eggs
1 teaspoon vanilla
½ cup pecans

Mix ingredients in order given. Pour into 9 inch unbaked pie crust. Bake at 350° 35-40 min.

STRAWBERRY PIE — Margaret Sneed Shephard

1 cup sugar
1 cup water
¼ cup cornstarch
½ teaspoon salt
2 tablespoon lemon juice
red food coloring

Cook the above until thickens: cool thoroughly. Cover the bottom of baked pie shell with cut strawberries. Pour cooled custard over the berries and chill. Serve with whipped cream. Freeze for one hour.

CHIFFON PUMPKIN PIE — Elma Gray

2/3 cup sugar
1 envelope Knox gelatin
½ teaspoon salt
1 teaspoon pumpkin pie spice
3 slightly beaten egg yolks
3/4 cup milk
1 cup pumpkin
3 egg whites
1/3 cup sugar
1 baked pie crust

Combine 2/3 cup sugar, gelatin and spice. Combine beaten egg yolks and milk. Add to gelatin mixture.

Cook till mixture thickens slightly. Stir in pumpkin. Chill.

Beat egg whites till they form stiff peaks. Add 1/3 cup sugar, beating to stiff peaks.

Fold pumpkin mixture into egg whites. Pour in crust and chill.

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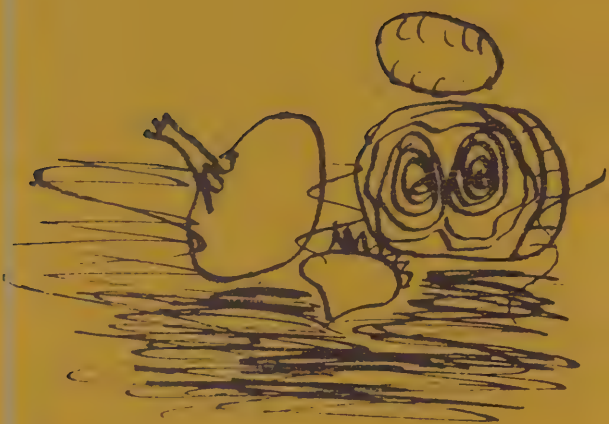
Most of the shadows of this life are caused by standing in our own sunshine.

SALADS



HOT CHICKEN SALAD — Nadine Coslett

2 cups cooked chicken, cubed
2 cups chopped celery
½ cup toasted almonds
½ cup grated American cheese, cheddar
½ teaspoon salt
1 cup mayonnaise
1 teaspoon grated onions
2 tablespoons lemon juice

Mix all together except the cheese. Place in baking dish, sprinkle with the grated cheese and one cup of crumbled potato chips. Bake at 450° for one hour.

SOUTH OF THE BORDER SALAD — Dorothy Taylor

1 # ground beef
¼ c. onion soup mix
3/4 cup water
4 cups torn lettuce
1 cup shredded sharp cheddar cheese
1 large tomato, cut in wedges
1 small onion, sliced and separated into rings
½ cup sliced ripe olives
¼ cup chopped green pepper
1 - 6 oz. package corn chips.

Brown beef, drain off fat. Sprinkle soup mix over meat, add water and simmer 10 minutes.

Combine remaining ingredients except corn chips in salad bowl. Toss well. Spoon meat and sprinkle on corn chips.

To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a madcap to stir the ingredients and mix them well together.

GREEN BEAN AND PEA SALAD — Bethel Dickson

1 #303 can Le Seur peas (drained)
1 #303 can French style beans (drained)
4 stalks celery (chopped)
1 medium onion (chopped)
1 pimento, chopped
DRESSING:
¼ cup salad oil — ¼ cup wine vinegar
3/4 cup sugar — salt and pepper
Heat to boiling. Pour over vegetables. Set overnight.

FROZEN CHERRY SALAD — Maxine Martin

1 can sweetened cherries — 2 pkgs. cherry jello
1 cup water — 16 oz. coke
1 can crushed pineapple, drained
½ cup nuts
Bring cherries, water, sugar to a boil. Add jello. Cool slightly and add coke, pineapple and nuts. Let set.

JELLO SALAD — Carol Murphy

1 large tub Cool Whip
8 to 12 oz. small curd cottage cheese
2 3 oz. packages jello, any flavor
1 large can drained crushed pineapple
Mix dry jello and cool whip. Add cottage cheese and pineapple. Mix all very well and refrigerate.

If you would know the greatest sum in addition, count your blessings.

SPINACH SALAD — Chris Crammer Bennett

Wash and stem 1 package fresh spinach. Drain on paper towels. Fry 5 pieces bacon until crisp. Drain and crumble. Tear spinach into bite size pieces, combine with bacon, 3 sliced hard boiled eggs, 1 can bean sprouts (drained) and 1 can drained, coarsely chopped water chestnuts.

Toss well with dressing made of:

1 cup salad oil
3/4 cup sugar
1/3 cup catsup
dash salt
1 small chopped onion
1 tablespoon worchestershire sauce
¼ cup vinegar

This makes an enormus salad, but if served with a pan of cornbread and some extra slices of crisp bacon it is all you'll need for an extremely satisfying supper for four.

PINEAPPLE SALAD — Betty Weber

1 can pineapple tidbits
1 can pear halves
longhorn cheese
small marshmallows
nuts (optional)

Drain pineapple and pears and set aside. Add water to juice to make 2 cups. Mix following:

2 tablespoons flour
½ cup sugar
1 egg
1 teaspoon salt

Add water to make thin paste, add to hot juice and cook to a boil. Set aside to cool.

Mix pineapple, diced pear, grated cheese, marshmallows, and nuts. Add sauce when cooled. Place in refrigerator to cool.

(If too sweet, add 1 teaspoon mustard to sauce for added flavor)

HOT CHICKEN SALAD — Fern Somers

¼ cup oleo
¼ cup crushed cornflakes ---- mix for topping
½ cup chopped onions
1 cup chopped celery
½ cup chopped pimento
1½ cup salad dressing
salt to taste
1 3/4 quart diced chicken

Mix all the ingredients and add chicken. Stir lightly. Spread in greased pan and sprinkle with the corn flake mixture of oleo and cornflakes.

Bake in 450° oven about 10 or 15 minutes.

FRUIT SALAD WITH GINGERALE — Elizabeth Little

1 package lemon jello 1 can fruit cocktail
½ cup hot water
1 cup gingerale

Mix and cool. Add 1 small package cream cheese.

1 teaspoon ginger--stir in 1 small can Pet milk. Add drained fruit.
(Use beater to mix in cheese and milk)

JEWISH SLAW — Mary Ellen Cranmer Nice

1 head cabbage, shredded
onion, chopped fine

Cover with salt and let stand several hours or overnight. Wash with cold water and drain.

Dressing:
1 cup sugar
1 cup vinegar
1 cup water
1 tablespoon oil
celery salt

Mix thoroughly. Cover and put in refrigerator overnight or until chilled.

ORANGE PINEAPPLE CHEESE SALAD — Maxine Wolfe

1 can (No. 2 size) crushed pineapple (juice, too)
2/3 cup sugar
Mix and bring to a boil. Add:
1 family size package orange jello

Dissolve jello well and then add 2 cups cold water. Stir well. Chill until thickened. Fold in:

½ cup grated cheese (mild)
1 cup chopped nuts
1 large container Cool Whip

Refrigerate. Keep in tight container.

GOOSEBERRY SALAD — Betty Weber

1 cup crushed pineapple
½ cup salad dressing
1 lb. can gooseberries
2 bananas, mashed
1 box lemon jello
½ cup nuts, optional
1 cup cold water

Drain gooseberries and set aside. Add jello and sugar to juice. Place over fire until jello is dissolved. Take from fire and add 1 cup cold water. Chill this until it starts to set. Mash bananas, mix in salad dressing, gooseberries, pineapple, and nuts. Add this to jello and mix well. Return to refrigerator to finish setting.

VEGETABLE SALAD — Louise Pettegrew

1 can whole grain corn
1 can diced carrots
1 can green beans
1 small can pimentos
¼ cup chopped onion
¼ cup chopped green pepper

Make dressing of: 3/4 cup sugar, 1/3 cup vinegar, and ½ cup salad oil. Pour over vegetables and let stand over night.

EASY SALAD — Mae Needham

1-9 oz. container Cool Whip
1 package jello--any flavor
1 can pineapple tidbits
1 small carton cottage cheese
½ cup chopped nuts

Stir dry jello into Cool Whip. Add pineapple, cottage cheese and nuts.

Sets in 3 hours.

AMBROSIA SALAD — Brenda Davis

1 box instant lemon pudding
1 large can chunked pineapple
1 small can mandarin oranges
1 cup fruit cocktail
juice from ½ lemon
3 bananas

Mix 1 cup drained pineapple juice with instant lemon pudding. Add juice from ½ lemon. Add drained pineapple, drained mandarin oranges, and drained fruit cocktail. Stir well and add bananas when ready to serve.

COTTAGE CHEESE SALAD — Dorothy Sneed

1 package lime jello
1 cup boiling water

Stir well and cool.

Mix the following:
1 cup cottage cheese
3/4 cup minced celery
½ cup fresh cucumbers (minced fine)
½ teaspoon grated onion--fine
½ cup mango pepper (minced fine)
1 cup mayonnaise

CRANBERRY FLUFF SALAD — Leila Bennett

1 package cranberries
1 cup sugar
Grind and let stand 2 hours.
1 pint whipping cream
3/4 pkg. minature marshmallows
Let stand 2 hours.
1 cup crushed pineapple
½ cup nuts, chopped
Fold all together. Good made the day before serving.

3-BEAN SALAD — Anita Busch

1 can cut green beans
1 can cut wax beans
1 can kidney beans, these are all drained
1 cup apple jelly
1/3 cup cider vinegar
4 teaspoons cornstarch
1 teaspoon salt
2 cup celery--sliced
½ cup thinly sliced green onions
Combine beans in large bowl. Blend jelly with vinegar, cornstarch and salt in heavy pan. Cook until thick, stirring frequently. Cool. Mix jelly mixture with beans. Chill. Toss celery and onions with mixture before serving. Serves 12.

QUICK FRUIT SALAD — Opal Uhler

1 can fruit cocktail with juice
1 can chunk pineapple with juice
1 can mandarin oranges, drained
candied cherries (optional)
1 pkg. instant lemon pudding mix
Mix all together, set in refrigerator 1 hour.

HINKLE SALAD — Gwendolyn Chitwood

1 pkg. orange jello
1 cup hot water
1 can small crushed pineapple
½ cup sugar
2 tablespoons vinegar

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1 cup whipping cream (or dream whip)
4 slices yellow cheese, grated
½ cup chopped nuts

Set jello and water till firm enough to be whipped. Heat over low fire sugar, pineapple and vinegar. Let cool. Whip cream, fold in pineapple mixture. Add cheese and nuts. Put in glass dish 8½x8½. Set till ready to serve.

LAYERED LETTUCE SALAD — Nadine Coslett

1 small head lettuce, chopped
1 cup chopped celery
10 oz. package frozen peas (do not cook)
1 small onion chopped
4 hard boiled eggs, chopped
8 slices bacon, fried and crumbled or
½ cup imitation bacon bits
2 cups mayonnaise + 2 tablespoons sugar
½ cup green pepper, chopped

Place in layers--lettuce, celery, peas, onions, green peppers, eggs, and bacon--in a flat, oblong dish.

Mix the mayonnaise and sugar together, spread on top of the salad, top with grated cheese if desired. Let set in refrigerator, covered, 6-8 hours before serving.

Try to fix the mistakes--never the blame.

MOLDED CABBAGE SALAD — Doris Patterson

1 pkg. lime gelatin
1 cup hot water
1 cup cabbage, finely chopped
1-9 oz. can crushed pineapple, drained
½ cup nuts, chopped
3/4 c. real mayonnaise
1 small can evaporated chilled milk (chill milk till crystals form)

Dissolve gelatin into hot water. Add cabbage, pineapple, nuts, and fold in mayonnaise. Chill until it begins to set. Then whip evaporated milk till stiff.

Fold into gelatin mixture: pour into mold for a few hours.

FROSTED CRANBERRY SALAD — Marie Creed

1-8 oz. can pineapple
1-1 lb. can jelled cranberries
2 pkgs. raspberry jello
1 pkg. cream cheese (3 oz.)
2 tablespoons salad dressing (Miracle Whip)
1 cup Dream Whip
½ cup nuts

Drain fruit, use liquid and add enough water to make 2 cups. Bring to a boil and dissolve jello and let partly set.

Beat cheese and salad dressing until fluffy. Beat in jello and fold in Dream Whip. Add nuts and pineapple.

Serves 18.

Housework is something you do that
Nobody notices unless you don't do it.

APRICOT SALAD — Maxine Martin

1 can apricot pie filling
1 small can crushed pineapple, drained
1 can mandarin oranges (cut up and drained)
½ cup shredded coconut
1 cup small marshmallows

Mix all together and chill. Just before serving, add sliced bananas and maraschino cherries. The pie filling provides the dressing.

PINEAPPLE SALAD — Mrs. Chas. Lauck

1 can pineapple
1 cup water
½ cup sugar
3 tablespoons flour
2 eggs

Drain juice from pineapple. Add 1 cup water, sugar, flour, 2 eggs and pineapple juice. Add water and cook until thick. Add to this the grated cheese, pineapple and marshmallows.

GOOSEBERRY SALAD — Betty Weber

1 can gooseberries
1 pkg. lemon jello
2/3 cup sugar
1 cup small marshmallows
1 orange, juice and grated rind

Use juice of gooseberries and water to make 2 cups. Dissolve jello, sugar, and marshmallows.

When gelatin starts to set, add berries, chopped oranges and celery. Let set.

All people smile in the same language.

VEGETABLES

BAKED BROCCOLI — Maxine Martin

½ stick oleo
½ cup minute rice
½ chopped onion
Brown in skillet.
Add:
1 cup chopped celery
1 can cream of mushroom soup
1 jar cheese whiz

Place 1 box chopped broccoli in pan (9x9). Pour mixture over broccoli. Bake 375° for 1 hour.

SOUR CREAM POTATOES — Carol Murphy

Potatoes
Cheddar cheese
¼-½ cup milk
1 carton sour cream

Boil potatoes and grate after they have cooled. Mix sour cream into grated potatoes. Grate cheese and mix in. Add enough milk to give nice stirring consistency. Salt to taste.

Cook on low heat 4 hours in Crock Pot or in oven 30 minutes to 1 hour.

POTATOES — Judy Harper

1 two pound package hash browns
1 can cream of potato soup
1 can cream of celery soup
1/3 cup chopped onion
1 medium green pepper (chopped)
½ pint sour cream
salt and pepper

Let thaw-mix-toss into lightly oiled 9x13" pan.

Bake uncovered 300° for 1½ hours.

MARINATED CARROTS — Elma Gray

2 lbs. carrots
1 large green pepper
2 onions (sliced thin)
1 can tomato soup
1 cup sugar
3/4 cup vinegar
1 cup salad oil
1 teaspoon celery seed

Wash and pare carrots, slice and cook until tender, drain. Use a 2 quart covered container, put layer of carrots, layer of onions and layer of green pepper. Repeat until all ingredients are used.

Mix soup, sugar, oil and celery seed and pour over carrot mixture.

Cover and refrigerate overnight. This will keep several weeks.

7 DAY COLE SLAW — Betty Zerener

3 lb. head cabbage (more or less)
Optional: 1 large onion
1 green pepper

Slice and chop cabbage fine. (Add chopped onion and pepper.)

Place in a large bowl, add scant 1 cup sugar. Let stand 2 hours or more.

Mix together ½ cup salad oil
1 cup vinegar
2 tablespoons sugar
2 teaspoons salt
1½ teaspoon celery seed

Bring this to a boiling point and pour over cabbage mixture. Refrigerate. Stir several times to mix well. Keeps well.

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Why not go out on a limb? Isn't that where the fruit is?

CORN SOUFFLE

Leila Bennett

2 tablespoons shortening
3-4 tablespoons flour
½ teaspoon salt
1 cup liquid (½ corn juice and ½ milk)
1 can whole kernel corn
3 egg yolks
3 egg whites (beaten)

Melt shortening, salt; add flour. Add liquid, stir until it thickens and add vegetable, egg yolks, fold in egg whites.

Bake 50 minutes at 350°.

EASY BAKED BEANS

Della Crammer

2 cans pork and beans (16-18 oz.)
3/4 cup brown sugar
1 teaspoon dry mustard
6 slices bacon, cut in pieces
½ cup catsup.

Empty one can in bottom of casserole. Combine sugar and mustard, sprinkle ½ of mixture over beans. Add remaining beans and mixture, bacon and catsup.

Bake uncovered in 325° oven for 2½ hours. Serves 8.

GREEN BEANS-MUSHROOM CASSEROLE

Elma Gray

2 cans green beans (may substitute yellow beans)
1 can mushroom soup
onion (to suit your taste)
cheese

Drain beans. Mix onion with beans. Heat mushroom soup and add cheese. Pour over beans and onions. Bake.

QUICK GLAZED SWEET POTATOES — Verda Nichols

1 tablespoon orange flavored Tang
¼ cup brown sugar
3 tablespoons butter
1/3 cup water
1 18-ounce can sweet potatoes

In skillet, combine tang, brown sugar, butter and water. Cook uncovered over medium heat for about 10 minutes, turning to glaze all sides of potatoes.

Sprinkle with snipped parsley if desired. Makes 4 servings.

PINTO BEANS — Chris Cranmer Bennett

1 pound dried pinto beans
4 slices bacon, cut in thin strips
1 large onion, chopped
1 tablespoon chili powder
2 teaspoons cumin
1 teaspoon thyme
salt

Wash beans thoroughly. Set aside. In Dutch oven, fry bacon until crisp; add onions and saute until soft. Add beans, chili powder, cumin, thyme and salt. Cover with water (about 3½ to 4 cups). Cook slowly for 5-6 hours, or until beans are tender. To thicken gravy, spoon out about ½ cup beans, mash with fork, and return to pot. Serve hot. These beans freeze very well and are great to have on hand for refritos, chalupas or nachos. Makes about 4 cups cooked beans.

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If you want to be original, be yourself.
God never made two people exactly alike.

SWEET AND SOUR SLAW — Ellen Somers

1 can kraut and juice
1 cup sugar
1 small head cabbage
1 cup chopped celery
1 small onion chopped
1 carrot grated
1 teaspoon celery seed
¼ cup vegetable oil
½ teaspoon salt
½ cup vinegar

Combine all together. Let chill overnight. You may need to add a little more sugar to taste.

COTTAGE POTATOES — Zelda Cranmer

5 large potatoes (cook in jackets-dice coarsely)
¼ pound cheddar cheese
1 medium chopped onion
½ cup chopped parsley
½ cup chopped green pepper
½ cup crumbled fresh bread
½ cup melted butter
½ cup milk
½ cup crushed corn flakes

Mix all except butter, milk, and cornflakes. Place in casserole.

Pour milk and butter over all and sprinkle with corn flakes. Bake 30 minutes at 400°.

"Eat, drink and be merry!
For tomorrow you must diet."

ZUCCHINI SQUASH CASSEROLE Elizabeth Little

1 medium sized zucchini , sliced
1 large tomato (or more if desired)
1 medium sized onion
½ cup grated cheese
3 slices crumbled bacon
butter-salt and pepper to taste

Place first three ingredients in casserole in layers. Dot each layer with butter and scattered cheese and bacon over each layer.

Bake at 400° for about 30 minutes uncovered for last 10 minutes.

No moisture is needed; tomato and squash give this.

VEGETABLE CASSEROLE Leila Bennett

1 can whole kernel corn, drained
1 can pimentoes, drained and chopped
1 can green beans, drained
1 cup cooked carrots, drained
1 onion diced

Place in casserole. Top with bread crumbs. Bake 30 minutes at 350°. Add the following sauce to the vegetables before baking:
4 tablespoons butter
4 tablespoons flour
2 cups milk
¼ lb. grated cheddar cheese

"The onion strong, the parsnip sweet,
The twining bean, the ruddy beet,
Yea, all the garden brings to light,
Speak it a landscape of delight."

BEVERAGES & MISCELLANEOUS

SPICED TEA

Jan Girard

6 quarts water
3 cups sugar
1 quart can frozen orange juice
8 tablespoons Realemon
2 - 1 quart tea bags
4 sticks cinnamon
2 tablespoons whole cloves

Bring to a boil-strain into jars for storage. Will keep in refrigerator for quite a while.

HOT CHOCOLATE MIX

Anita Busch

1 can Nestles quick cocoa mix (medium size)
1 lb. box powdered sugar (more or less according to taste)
1 jar Prem (medium)
8 quart size carnation instant milk
¼ teaspoon salt

Add about 1/3 cup to a cup and add boiling water.

The amounts do not have to be exact. Will make about a 3# coffee can full.

SPICED TEA MIX

Anita Busch

1¼ cup orange flavor Tang
1 cup instant tea
1 cup sugar
½ teaspoon cinnamon
¼ teaspoon cloves
dash of salt

Mix and keep in closed container until you feel like a cup of spiced tea. Then add a well rounded teaspoon to a cup of boiling water.
Note: Use more or less mix per serving as desired.

FRESH FRUIT THICK SHAKE

Anita Busch

2 small ripe peaches
1/3 cup instant nonfat dry milk
1 teaspoon sugar
¼ teaspoon vanilla
3 ice cubes

Place ingredients in an electric blender, cover and blend at high speed 30 seconds.

(168 calories)

CHRISTMAS PUNCH

Anne Burgess

3 packages raspberry Kool Aid
2 quarts water
1 tall can pineapple juice (42 oz.)
1 small can frozen lemonade
1 quart gingerale
3 cups sugar

Mix everything except gingerale, adding it just before serving.

I find my bundt cake pan makes a satisfactory ice ring to take care of ice needs when serving punch. I use 7-up in my ring instead of water.

Serves 40.

PERCOLATOR PUNCH

Anita Busch

9 cups unsweetened pineapple juice
9 cups cranberry juice
4½ cups water
1 cup brown sugar
4½ teaspoons whole cloves
4 cinnamon sticks, broken in pieces
¼ teaspoon salt

Combine first 4 ingredients in bottom of 30 cup automatic coffeemaker. Place spices in basket. Perk for few minutes. Serve piping hot. Serves 30.

COLE SLAW DRESSING — Marie Pennick

Blend the following:
1 cup Miracle Whip salad dressing
1/3 cup sugar (scant)
¼ cup vinegar
½ cup + 2 tablespoons Half & Half
salt and pepper to taste

FRENCH DRESSING — Verda Nichols

1 can tomato soup
1 onion, grated
1 teaspoon salt
1 teaspoon pepper
½ cup vinegar
¼ cup mustard
1 teaspoon tabasco sauce
2¼ cup salad oil
1 cup sugar
Blend all ingredients together.

WALDORF SALAD DRESSING — Marie Pennick

Blend the following:
1 cup Miracle Whip salad dressing
½ cup Half & Half
1/3 cup sugar (scant)

CABBAGE SLAW DRESSING — Opal Uhler

1 cup white vinegar
1 cup sugar (more if you like it sweeter)
½ cup salad oil
Heat to boiling and pour over 2 quarts cut up cabbage. Let set 24 hours. Will keep for a week in refrigerator.

FROZEN CUCUMBERS — Brenda Davis

2 quarts sliced (peeled) cucumber and onions
Sprinkle with 2 tablespoons salt and small amount of water. Let soak 2 hours.
Drain, but do not wash them.
Mix with 1½ c. sugar
½ cup vinegar
Stir well, put in containers and freeze.

ICE BOX PICKLES — Maxine Martin

2 cup water
4 cups sugar
4 cups vinegar
1 1/3 teasp. tumeric
1½ teasp. celery seed
1 teasp. dry mustard
Slice one gallon cucumbers, 3 onions. Put in jar and pour on liquid.

PEACH PICKLES — Fredda Little

4 # fruit
3 pounds sugar
1 pint vinegar
cloves and cinnamon
Boil 20 minutes. Add fruit and boil 15 minutes. Put in jars.

EASY AND DELICIOUS SWEET PICKLES — Mae Needham

2 quarts dill pickles--drained and sliced
6 cups sugar
2/3 cups vinegar
1 teaspoon celery seed
1 teasp. mustard seed
Put in large glass jar (with lid). Stir or shake occasionally. They will be crisp and delicious in 24 hours. Keep refrigerated and use as needed.

POTATO SALAD DRESSING — Marie Pennick

Blend the following:
1 cup Miracle Whip salad dressing
1/3 cup sugar (scant)
1 teaspoon mustard (prepared)

This portion is enough for 6 to 7 medium sized potatoes.

SALAD DRESSING — Anita Busch

2/3 cup sugar
1 teaspoon dry mustard
1 teaspoon paprike
¼ teaspoon salt
1 teaspoon celery seed
1/3 cup strained honey
5 tablespoons vinegar
1 tablespoon lemon juice
1 teaspoon grated onion
1 cup salad oil

Mix dry ingredients, add honey, vinegar, lemon juice, and onion. Pour oil in mixture very slowly, beating constantly with rotary or electric beaters. Makes 2 cups.

Good on fruit or tossed salad.

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The best thing about telling the truth is that you don't have to remember what you said.

CABBAGE SALAD — Esther Francis

1 head of cabbage (shredded)
1 tablespoon salt
.....
2 cups sugar
½ cup water
1 cup vinegar

Let cabbage and salt stand for two hours. Do not drain. Dissolve sugar and water with vinegar over low heat.

Pour over cabbage. Add 2 cups chopped bell pepper (if desired), two ribs of celery, ½ tsp . celery sat.

Bring this to a boil, pack in jars, seal and freeze.

FROZEN SLAW — Mabel

1 med. head cabbage cut in thin shreds
1 tablespoon salt
1 med. carrot, peeled (diced small)
1 green sweet pepper
1 red sweet pepper (both diced small)

Syrup
½ cup water
1 cup vinegar
2 cups sugar
1 tsp. celery seed
1 tsp. mustard seed

Use glass jars with lids. Combine shredded cabbage and salt, mixing well. Let stand 1 hour. Squeeze out and discard liquid. Add chopped carrot and peppers.

While cabbage is standing with the salt, make a syrup of water, vinegar, sugar, celery seeds and mustard seeds. Boil 5 minutes after sugar is dissolved. Cool completely. You can hurry this by setting pan in another of ice water. Important: Be sure it is cold before mixing into cabbage mixture or slaw will be dark. Mix syrup with the cabbage using 2 forks. Immediately pack into jars. Cover tightly and fast freeze.

BANANA ICE CREAM — Arvade Little Walkup

5 eggs
1½ cup sugar
1 teaspoon vanilla
dash of salt
1 can evaporated milk
1 pkg. French vanilla instant pudding mix
2 or 3 large bananas (mashed)

Mix all together and fill freezer to 2/3 full with milk.

APRICOT ICE CREAM — Vickie Holland

#2½ can apricot halves
2 oranges
1 lemon
12 oz. can apricot nectar
3 cups sugar
½ pint whipping cream
2 cups milk

Blend apricots plus juice in blender. Squeeze oranges and lemon. Add juice to apricot mixture. Add remaining ingredients.

Makes 4 quarts.

FROZEN SHERBET LOAF — Fredda Little

12 coconut bar type cookies
2 envelopes Dream Whip
sherbet

Sprinkle ½ of the crumbs in bottom of pan. Spoon in layer of Dream Whip and then alternate spoons of mixed sherbet and Dream Whip.

Spread top with Dream Whip and sprinkle on rest of crumbs. Freeze.

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